



Sunday Luncheon

STARTERS

Soup of The Day (V) 5.50

Chicken Liver & Foie Gras Parfait & Toasted Brioche 7.50

Smoked Salmon Mousse, Beetroot, Horseradish 6.50

Isle of Wight Tomato, Feta, Mint & Pickled Shallot (Can be made Vegan) 5.90

Ham Hock Terrine, Pineapple & Puffed Potato 6.75

MAINS

Roast Pork, Parsnip, Roast Potatoes, Seasonal Vegetables, Crackling & Gravy 12.50

Locally Reared Roast Sirloin Beef, Yorkshire Pudding, Parsnip, Roast Potatoes, Seasonal Vegetables, Gravy 12.75

Roast Lamb, Parsnip, Roast Potatoes, Seasonal Vegetables, Gravy 13.50

Trio Of Meats: Pork, Beef, Lamb, Yorkshire Pudding, Parsnip, Roast Potatoes, Seasonal Vegetables, Gravy 13.95

The Royal Arms North Indian Chicken Curry, Basmati Rice, Naan Bread, Pappadum, Samosa, Mint Raita, Mango Chutney 14.95

Cornish Cod, Pea & Broad Bean Gnocchi 17.50

Roasted Bell Pepper Risotto, Toasted Pine Nuts & Basil (GF) (V) 14.00

SOME FOODS MAY CONTAIN TRACES OF NUTS

Please ask your server for today's Dessert Menu