**Sunday Lunch**

One Course £13.00 Two Courses £18.50 Three Courses £24.00

**Starters**

Rosemary & Garlic Baked Camembert, Toasted Sea Salt & Herb Focaccia (ngci\*, v)

Spiced Lamb Kofte, Tzatziki (ngci\*)

Scotch Quail’s Egg, House Pickles

Bread & Oils (ngci\*, df, v)

**Mains**

Topside of Beef (served pink), Roast Potatoes & Yorkshire Pudding (df\*, ngci\*)

Confit Pork Belly, Apple Sauce, Roast Potatoes & Yorkshire Pudding (df\*, ngci\*)

Homemade Nut Roast, Roast Potatoes & Yorkshire Pudding (df\*, ngci\*, Vegan\*)

Fillet of Hake, Potato Galette, Roasted Vegetables & Mussel Cream (ngci)

Potato Gnocchi, Pomodoro Sauce, Bocconcini (df\*, v)

Small Roast Beef, Roast Potatoes & Yorkshire Pudding (df\*, ngci\*) £6.50

(All Served with Seasonal Vegetables)

**Desserts**Biscoff Cheesecake (v)

Vanilla Custard Tart, Fresh Raspberries & Honeycomb (v)

Classic Crème Brûlée, Shortbread (v, ngci\*)

Dark Chocolate & Salted Caramel Brownie, Chocolate Sauce, Fresh Cream (v)

Cheese Selection, Homemade Chutney, Fruit, Crackers & Focaccia Toasts (v, ngci\*) £2 Supplement

(ngci\* - non gluten containing ingredients, df\* - dairy free when requested)

Please inform us of any allergies prior to ordering.

Allergens are present in the kitchen. Our chef will take precautions where necessary