

# Sample Sunday lunch menu

2 courses for £22.00; 3 courses for £25.00

(Menu changes fortnightly)

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## STARTERS

Celeriac Soup Thyme oil (V)

Wood Pigeon Salad Pear and chicory salad, hazelnut dressing (N)

Smoked Salmon Beetroot, baby ruby chard, sour cream

Beef Tartare Hand chopped beef fillet, horseradish cream, boiled egg, shallot, capers

Eggs Benedict Toasted English muffin, poached hens egg, parma ham, hollandaise sauce

Ragstone Goats Cheese Beetroot and apple puree, gingerbread crisps, mâché leaves (V)

## MAINS

Leek Gruyere Feuillette Shredded leeks, chestnut mushrooms glazed with gruyere cheese in a pastry case (V) (N)

Gilthead Sea Bream Sautéed baby gem leaves, haricot blanc beans, butter sauce

Braised Lamb Belly Sweet and sour red cabbage, sautéed new potato

Fish and Chips Fresh Cornish haddock fillet in a light beer batter with watercress, tartare sauce, chips

Roast Chicken Supreme Potato puree, brown Paris mushrooms, red wine sauce

Risotto Roasted shallot, thyme, garlic, crème fraiche, coriander cress, parmesan (V)

Roast of the Day Served with traditional accompaniments

## SIDE ORDERS

A variety of side orders are available on the night; all at £3.50 each

## DESSERTS

Cardamon Crème Brulée Orange cake

Chocolate Bavarois Pumpkin sorbet, almonds (N)

Blackberry Soufflé Green apple sorbet

Pecan Tart Caramel ice cream

Passion Fruit Mousse Raspberry sorbet, shortbread

Selection of Seasonal Cheeses Orkney oatcakes, apple chutney, grapes, celery (£3.00 supplement)

(V) denotes vegetarian dishes (N) denotes dishes containing nuts

All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%