

SUNDAY LUNCH

STARTERS

Homemade soup of the day	8
Goat's cheese <i>with a honey hazelnut crust, beetroot, white balsamic vinegar</i>	10
Cured salmon and dill parfait <i>rye bread, cornichons, caviar</i>	12
Ballotine trio <i>smoked garlic sausage, confit chicken and duck liver, fig, port reduction, brioche</i>	11
Tempura king prawns <i>sweet chilli dip, dressed leaves</i>	11
Chef's Yorkshire pudding <i>onion gravy</i>	7

MAIN COURSES

Roast sirloin of Deerness Valley beef <i>Yorkshire pudding, roast potatoes, seasonal vegetables, gravy</i>	25
Chef's roast of the day <i>seasonal accompaniments</i>	22
Roast breast of chicken <i>bubble and squeak, Yorkshire pudding, homemade seasoning, seasonal vegetables</i>	20
Pan-roasted cod <i>crushed potato, spinach, prawns, parsley sauce</i>	22
Wild mushroom and asparagus risotto <i>parmesan, rocket salad</i>	18
Malaysian vegetable curry <i>lime and coriander couscous, flatbread</i>	18

SIDE DISHES

Seasonal vegetables	4	Duck fat roast potatoes	4
Garden salad	4	Cauliflower cheese	4
Mashed potato	4		