



Sunday Lunch Menu

TWO COURSES £26.00

THREE COURSES £32.00

Starters:

Sweetcorn and watercress soup with Artisan Bread **V, VG, *GF**

Homemade Chicken Liver Pate with chutney and Crostini ***GF**

Warm Goats Cheese and Squash Filo Parcel with a Fig Glaze **V**

Crispy Paprika Calamari and homemade Tartare Sauce

Chickpea & Paneer Fritters with homemade Mango Chutney **GF**

Mains:

Roast Beef with Yorkshire Pudding served with garlic baby potatoes and seasonal roast vegetables ***GF**

Roast Chicken Breast with crispy Parma Ham and stuffing, served with garlic baby potatoes, roasted seasonal vegetables and a Marsala sauce

Wild forest mushroom Lasagna served with a mixed salad and homemade garlic bread

Baked Salmon Fillet served with creamy Leek and Parsley sauce, crispy Cavolo Nero and garlic butter baby potatoes **GF**

Homemade Indian-style Lamb Curry with rainbow couscous, homemade Mango Chutney and Naan bread ***GF**

Desserts

Homemade Sticky Toffee Pudding with Fuzion Toffee Custard

or

Choose any dessert from the Main Menu

V – Vegetarian **VG – Vegan** ***VG – Can be Vegan** **GF – Gluten Free** ***GF – Can be Gluten Free**

Food prepared in our restaurant may contain or come into contact with the main allergens.
If you have a food allergy or dietary restriction, please inform your server so we can assist you.