

Sunday Lunch Menu Two courses £35 / Three courses £43

Nibbles	
Focaccia and olives	7.00
Roasted Nuts	3.00

Starters

Pistou Soup, pine nuts and focaccia bread (V) (VGO) (GFO) **Orkney Scallops,** celeriac, parsley, capers & pancetta (£6.00 supplement) **Chorizo Dumpling,** caramelised onion, chilli aioli & parmesan **Poached Smoked Salmon,** smoked potato salad, creme fraiche, parsley emulsion, puffed rice

Mains

Roast Dry Aged Ribeye, beef brisket stuffed Yorkshire pudding, duck fat roast potatoes, cauliflower cheese, seasonal vegetables
Corn Fed Chicken Breast, bacon & leek stuffing, Yorkshire pudding, duck fat roast potatoes, cauliflower cheese, seasonal vegetables
Saddle of Lamb, Yorkshire pudding, duck fat roast potatoes, cauliflower cheese, seasonal vegetables
Nut Roast (V), Yorkshire pudding, roasted potatoes, cauliflower cheese, seasonal vegetables
Skate, crushed new potatoes, chicory and fennel, seaweed butter sauce
Add Pigs in Blankets - £3.50

Desserts

Rhubarb & Custard Mille Feuille Apple Charlotte, vanilla custard Steamed Toffee Sponge, toffee sauce, vanilla ice cream Chocolate & Hazelnut Torte, honeycombe Selection of French and British Cheeses, crackers, chutney (£5 supplement)