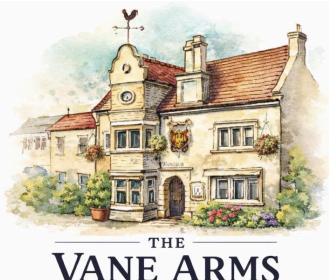


Food prepared on these premises may contain traces of nuts.

Main courses can be made into a gluten free dish upon request



Food served

12:00pm - 4:00pm

Head chef - Daniel Deville

Volume 1

SUNDAY LUNCH

TO START

Spiced Homemade Hummus- Kalamata Olives & Lebanese FlatBread (Ve) 8.25

Chef's Soup of the Day (V)- Sourdough & Maldon rock salt butter 7.95

In-house Cured Salmon Gravalax- blood orange, basil, apple & fennel salad (Gf) 10.95

Jambon Parma Ham Croquettes - served with saffron aioli & micro parsley 8.95

Shetland Mussels - in a white wine cream & garlic sauce & sourdough 9.95

Infused Basil Burrata Salad - rocket, mango and sunblushed tomatoes (Ve) 8.50

Scottish King Scallops - curried cauliflower puree, chorizo cream & Parma ham crumb 12

MAIN EVENT

Over Night Roasted Beef (served pink) 19.95

Garlic & Herb Roasted Leg of Lamb 21.95

Pork Loin & Crackling apricot stuffing 17.95

Thyme & Garlic Chicken Supreme apricot stuffing 17.95

All served with a large Yorkshire pudding, goose fat roast potatoes, honey-glazed parsnips, carrot & swede, buttered mash, seasonal vegetables and red wine gravy

Homemade Chicken Parmesan - succulent chicken breast, in panko breadcrumbs, roast garlic mayo, bechamel sauce, duo of cheddar, mozzarella, skin on fries & house salad

17.95

EXTRAS

Cauliflower cheese £3.50

Extra vegetables £2.50

Extra Yorkshire £1.00

DESSERTS ALL £7.00

All of our desserts are made on site from locally sourced ingredients

Sticky Toffee Pudding - butterscotch sauce & vanilla pod ice cream

Chocolate & Orange Brownie- chocolate sauce, vanilla ice cream & seasonal berries

Lemon Meringue Pie - crushed meringue & coconut ice cream

Selection Of Ice Creams with chocolate sauce (Gf)

Cheesecake Of The Day - vanilla pod ice cream or pouring cream

**Upcoming Function or celebration?
Ask to see our amazing private dining room
out back and get booked in !**

**(cocktail menu available just
ask)**

