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Two Courses / 28  
Three Courses / 35

## STARTERS

MOROCCAN TOMATO & CHICKPEA SOUP, Onion & Cheese Focaccia

TEMPURA OYSTERS, Squid Ink Aioli

HAM HOCK & PARSLEY TERRINE, Picallili

PETATOU, Black Olive, Potato & Thyme Topped with Glazed Goat Cheese (v)

GIN CURED SALMON, Avocado Puree, Croutons, Coariander Leaf

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## MAIN COURSES

SUNDAY ROAST with All the Trimmings - Choose from;

Aged Sirloin of Beef, Slow-cooked Shoulder of Lamb, Roast Rack of Pork or Beetroot,

Mushroom & Truffle Wellington (v)(Vg)

HAKE FILLET, New Potatoes, Samphire & Caper Beurre Noisette

CHICKEN SUPREME, Rosti Potato, Fine Green Beans, Basil Pesto, Bacon Crumb

TWICE BAKED CHEESE SOUFFLE, Leeks & Spinach, Cheese Sauce, Crispy Kale (V)

SCOTTISH MUSSELS MARINIERES, with Garlic Baguette

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## PUDDINGS & CHEESE

CREME BRULEE

CHOCOLATE ORANGE FONDANT, Choc-Toffee Sauce, Salt Caramel Ice-cream

TIRAMISU

APPLE & BERRY CRUMBLE, Custard or Ice-Cream (Vg available)

STICKY TOFFEE PUDDING, Toffee Sauce, Banana & Honeycomb Ice-Cream (Vg available)

SELECTION OF 3 CHEESES, Artisan Crackers & Fig Relish