

Sunday Roast Sample Lunch Menu

1 Course £20.95 | 2 Courses £27.95 | 3 Courses £34.95

STARTERS

HOMEMADE SOUP OF THE DAY Warm Bread, (V, GFA).

PRAWN AND CRAYFISH COCKTAIL Marie rose sauce, Shredded Gem Lettuce, Cherry Tomato, Granary Bloomer (GFA).

CHICKEN LIVER PATE Red Onion Marmalade, Toasted Sourdough.

MOZZERELLA, TOMATO & OLIVE BRUCETTA Sourdough Bread, Olive Oil & Balsamic (GF, DFA, VE available).

MAINS

ROAST PRIORS OF WEST LYNN TOPSIDE OF BEEF Roast Potatoes, Braised Red Cabbage, Seasonal Vegetables, Yorkshire Pudding, Red Wine Gravy.

ROAST PRIORS OF WEST LYNN LOIN OF PORK Roast Potatoes, Seasonal Vegetables, Braised Red Cabbage, Yorkshire Pudding, Red Wine Gravy.

PAN FRIED FILLET OF SEABASS Crushed New Potato Cake, Tenderstem Broccoli, Butter Prawn Sauce.

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON Roast potatoes, Seasonal Vegetables, Braised Red Cabbage & Gravy(V).

DESSERTS

STICKY TOFFEE PUDDING Butterscotch Sauce & Vanilla Ice Cream (V).

VANILLA PANACOTTA Vanilla Shortbread, Strawberry Compote (GFA).

BISCOFF CHEESECAKE Honeycomb & Caramel Sauce.

CHOCOLATE BROWNIE Chocolate Sauce, Caramel Ice Cream (V, GF).

ICE CREAM OR SORBET (Please ask for Selection)

SIDES

CAULIFLOWER CHEESE

ROAST POTATOES

SEASONAL VEGETABLES

V = Vegetarian, GF = Gluten Free, GFA = Gluten Free Available, VE = Vegan. DFA = Dairy Free Available

If you have any food allergies or intolerances, then please speak to a member of our team and they will be happy to assist you with your meal choice.



AA Rosette Award