

# **Sample Sunday Lunch Menu**

## **STARTERS**

### **'HORS D'OEUVRES' TABLE**

Featuring the very best selection of local, seasonal produce from the South West, freshly prepared for you to enjoy.

#### **Leek & Potato Soup**

chive crème fraîche

#### **Tomato & Mozzarella Salad**

basil pesto

#### **Char Grilled Sea Salted Sardines**

heritage tomato bruschetta

## **MAIN COURSES**

#### **Slow Roasted Sirloin of Beef**

Yorkshire pudding, creamed horseradish & gravy

#### **Roasted Gloucestershire Roast Loin of Pork**

apple sauce & crackling

*(The above main courses are served with roast potatoes & summer vegetables)*

#### **Scottish Salmon Fishcakes**

new potatoes & chilli buttered samphire

#### **Summer Vegetables & Grilled Harissa Spiced Halloumi**

warm tabouleh salad & lime

## **DESSERTS**

#### **Sticky Toffee Pudding**

hot butterscotch sauce & vanilla ice cream

#### **Double Chocolate Cheesecake**

summer berries

#### **Lemon Mousse**

shortbread

#### **Fresh Fruit Salad**

#### **Selection of Cheeses (Supplement £2.00)**

grapes, celery & biscuits

**Two courses £13.95    Three Courses £17.95**

with coffee & chocolates

Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice of the restaurant manager