

## SUNDAY LUNCH MENU - STARTERS

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Cherry tomato, spring onion, red onion, basil and garlic balsamic infused bruschetta on toasted foccacia with garlic butter and wild rocket (G,V)	<b>£7</b>
Satay chicken skewers with toasted crushed peanuts and carrot ribbons (N,D,GFO)	<b>£8</b>
Seafood cocktail, king prawns, smoked salmon, white crab with cucumber ribbons, baby gem and cherry tomatoes served with a Marie Rose sauce and toasted sourdough (G,D,GFO)	<b>£12</b>
Pea and garden mint soup with toasted sourdough and pea shoot garnish (G,V,GFO)	<b>£7</b>

## SUNDAY ROAST

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Roasted topside of beef	<b>£22</b>	All served with roasted potatoes, Yorkshire pudding (G), creamed leeks, buttered cabbage, honey roasted carrots and parsnip, cauliflower & broccoli cheese and a rich red wine jus (D,G)
Oven roasted minted lamb shoulder	<b>£22</b>	
Herb infused butternut squash (V)	<b>£19</b>	
Pan seared chicken breast	<b>£22</b>	

## SUNDAY SPECIAL

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Pan seared salmon fillet with soy, ginger, garlic, spring onion and honey glaze served with sautéed potatoes and buttered tenderstem broccoli (GFO,D)	<b>£25</b>
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## DESSERTS

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Sicilian lemon posset with chantilly cream and shortbread (G,D,N)	<b>£7</b>
Banoffee waffle with caramel and chocolate sauce and vanilla ice cream (D,G)	<b>£7</b>
Baked melting Dark chocolate fondant with chocolate sauce and salted caramel ice cream (GFO,D) Gluten free served with vanilla ice cream	<b>£9</b>
Cafe affogato with salted caramel ice cream and toasted hazelnuts (D,N,G)	<b>£7</b>
Rhubarb frangipani with Devon custard	<b>£7</b>
Three specially selected cheeses, grapes, crackers & Mrs Mckenzie's tomato kasundi chutney - our crackers may contain traces of nuts (GFO,N,D)	<b>£13</b>