

Cheffins Sunday Menu

LOBSTER SOUP

Crème Fraiche | Faux Caviar (GF)

CRISPY CONFIT DUCK LEG

Sweet&Sour | Hoi Sin | BBQ Plum, Spring Onion
Cucumber (GF)

CLASSIC PRAWN COCKTAIL

Mary Rose Sauce

FRESH BABY CRISPY SQUID

Sweet Chilli Dip | Lemon Wedge (GF)

CHICKEN LIVER PATE

Hot Toast | Black Butter Compote (GF)

TOMATO COCKTAIL

Toasted Hazelnuts | Creamy Buffalo Mozzarella | Cucumber Sorbet

TRIO OF PRAWNS

Crevette Rose | Gambas | Greenland Prawns | Mary Rose Dip

ROAST BEEF SIRLOIN

Yorkshire Pudding | Sunday Vegetables

SLOW ROAST BELLY PORK

Roast Potatoes | Sunday Vegetables | Crackling

WEST COUNTRY LAMB

Sunday Vegetables | Yorkshire Pudding

POACHED SALMON SALAD

Poached Egg | Baby Gem Lettuce | Tomato | Cucumber | Baby Tomato | Croutons (GF)

CHICKEN BREAST

Chorizo | Roasted Pickled Onion | Crispy Bacon | Creamed Spinach |
Dauphinoise Potatoes

KING PRAWN RISOTTO

Crab | Calamari | Saffron | Fresh Herbs | Garden Peas (GF)

HANDMADE GARDEN PEA TORTELLINI

Tomato & Cheese Fondue Sauce | Pea Puree | Roasted Onions | Pea Shoots | Chive Oil (V)

2 Courses - £ 22.50

3 Courses - £ 26.50

WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION AND PROVIDE ALL DIETARY AND INGREDIENT INFORMATION IN GOOD FAITH, BUT WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS AND THEREFORE DO NOT ACCEPT LIABILITY IN THIS RESPECT.