

Cheffins Sunday Menu

CRAB BISQUE

Crème Fraiche | Faux Caviar (GF)

CHICKEN LIVER PARFAIT

Chutney | Melba Toast (GF*)

CLASSIC PRAWN COCKTAIL

Mary Rose Sauce

CRISPY CHILLI GARLIC BEEF

Bean Sprout | Coriander | Tomato Salad | Red Onion | Mango (GF)

FRESH ASPARAGUS

Poached Egg | Hollandaise Sauce

JUICY ROASTED BEETROOT AND GOATS CHEESE

Golden Fried Goats Cheese Fondant | Toasted Walnut | Micro Greens | Honey Mustard Dressing (GF/V)

SMOKED SALMON

Sour Cream | Blinis | Green Apple Salad (GF*)

ROAST BEEF SIRLOIN

Yorkshire Pudding | Sunday Vegetables

SLOW ROAST BELLY PORK

Roast Potatoes | Sunday Vegetables | Crackling

WEST COUNTRY LAMB

Sunday Vegetables | Yorkshire Pudding

CHICKEN BREAST

Chorizo | Roasted Pickled Onion | Spinach | Pea Puree | Crispy Bacon | Potato Terrine (GF)

FRESH FILET OF COD

Pea Puree | Bacon | Garden Peas | Seedlings | Dill Extra Virgin Oil (GF*)

ROASTED SHALLOT GARDEN PEA TORTELLINI

Tomato & Sweet Red Pepper Sauce | Rocket Pesto & Crumbled Stilton (V)

FRESH SALMON SALAD

Crispy Red Onions | Poached Egg | French Dressing

2 Courses - £ 23.50

3 Courses - £ 27.50

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.

