

# Sunday Day Lunch

## CURRIED CAULIFLOWER SOUP

Onion Bhaaji

## GRILLED DUET FARM GOATS CHEESE

Creamy Humus | Toasted Nuts | Sunflower Seeds | Seedlings | Cherry Tomato's

## STICKY BBQ RIBS

Mango | Coriander | Tomato | Cucumber

## WHITE CRAB & SMOKED SALMON

Rose Crevette | Fresh Lemon

## WHITE ASPARAGUS VINAIGRETTE

French Salad

## CRISPY SOFTSHELL CRAB FRIED SQUID

Curry Mayo | Togarashi Spread

## BEEF TARTAR

Pickles | Parmesan | French Mustard & Maple Syrup | Egg Yolk Mayonnaise

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## ROAST BEEF SIRLOIN

Yorkshire Pudding | Sunday Vegetables

## BAKED FILLET OF FRESH HAKE

Moroccan style Flavours Chick Peas & Quinoa

## SLOW ROAST BELLY PORK

Roast Potatoes | Sunday Vegetables

## PAN FRIED SEA BASS

Mackerel Parmesan Cream Risotto | Diced Spring Vegetables | Samphire

## ROASTED LEG OF LAMB

Studded with Garlic & Rosemary | Sunday vegetables

## SMOKED CHINESE GLAZED SALMON

Odon noodles | Stir Fried Vegetables | Hazelnuts

## WILD MUSHROOMS GNOCCHI BRULE

Wild Mushroom | Asparagus | Macedon of Vegetables | Parmesan

## FRESH HADDOCK IN BATTER TRIPLE COOKED CHIPS

Garden Peas | Tartar Sauce | Fresh Lemon

2 Courses - £28

3 Courses - £32

Bread & Butter £3.90

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.