OUR FAMOUS SUNDAY LUNCH

2 COURSES £35
3 COURSES £39

BREAD & BUTTER
BALSAMIC & OLIVE OIL £3.90

START

KASHMIRI MASALA VEGETABLE SOUP
Winter Root Veg | Coconut Cream | Mint & Cucumber Raita

CLASSIC PRAWN COCKTAIL
Iceberg Lettuce | Marie Rose Sauce | Baby Gambas | Gordal Olive

CORNISH SMOKED EEL
Baby Beetroot Salad | Hot Crisp Bacon Croquette | Horseradish Crème Fraîche

CRISPY CHILLI GARLIC BEEF
Basmati Rice | Spring Onions | Stir-fry Vegetables

CHEESE SOUFFLÉ
Comte Cheese | Gruyere Cheese | Roasted Garlic Jersey Cream

CHICKEN LIVER PARFAIT
Warm Focaccia | Sauternes Jelly | Smoked Paprika Oil

BUTTER FRIED PAVE POTATO FRESH CRAB & CAVIAR
Turbot Bone & Paprika Cream Sauce

WARM GOATS CHEESE & FIG SALAD TART
Tomato Salad | Balsamic | Dill Oil

MAIN

ROAST BEEF
Yorkshire Pudding | Seasonal Vegetables

ROASTED LEG OF LAMB
Studded with Garlic & Rosemary | Seasonal Vegetables

SLOW ROASTED BELLY PORK
Roast Potatoes | Sunday Vegetables

SEAFOOD SPAGHETTI
Scallops King Prawns Haddock Salmon Mussels Squid | Lobster Butter Sauce | Spinach | Pecorino Cheese

GREEN ASPARAGUS & PEA RISOTTO
Topped w/ Roasted Sweet Hispi Cabbage | Parmesan Crunch | Sauteed Mushrooms | Basil

CHARGRILLED SEABASS FILLETS
Winter Broth of Pearl Barley Root Vegetables | Caviar | Spring Onions

CHEFFINS SPECIAL CHICKEN SUPREME
Stuffing w/ Haggis, Sage & Onion | Chicken Jus | Pave Potato

FRESH PLAICE FILLET WITH PRAWN & SMOKED SALMON MOUSSELINE
Mash Potato | Fish Pie Flavours | Mussels Prawns & Parsley

Always leave room for dessert!

CHEFFINS