



SUNDAY LUNCH

**2 Courses
£29.50**

STARTERS

HOMEMADE LEEK AND POTATO SOUP (GF)

BRICKWALL PRAWN COCKTAIL (GF)

(Royal Greenland prawns served with crisp iceberg lettuce and topped with a Marie Rose sauce)

ARDENNES PATE (Can be GF)

(Served with hot toast and an onion chutney)

SMOKED SALMON (GF) (£7.50 Supplement)

(Served with black pepper)

DEEP FRIED BUTTERFLY KING PRAWNS

(With chilli jam)

CAPRESE SALAD (v)

(Freshly sliced mozzarella, tomatoes and basil)

CHILLED MELON (v) (GF)

(Served with Parma ham)

(V) - Vegetarian Option, (GF) - Gluten Free Option

PLEASE NOTE – Gratuities have not been added and can be left at your discretion



SUNDAY LUNCH

**3 Courses
£35.50**

MAIN

FILLET OF COD (GF)

(Served with a lemon and capers butter)

ROASTED SIRLOIN OF BEEF

(Served with all trimmings, Yorkshire puddings and topped with gravy)

ROASTED LEG OF LAMB (Can also be GF)

(Roasted leg of lamb served with all the trimmings, and finished with gravy and mint sauce)

ROASTED PORK LOIN

(Roasted pork loin Served with mustard sauce)

SLOW COOKED DUCKLING (GF)

(Served with an orange and Grand Marnier sauce)

BAKED FILLET OF SEABASS (GF)

(Served with a café de Paris sauce)

SPINACH AND RICOTTA CANNELLONI (V)

(Filled pasta with rich tomato sauce and finished with Béchamel sauce and cheese)

FILLET OF SALMON (GF)

(Served with a prawn, and white wine sauce)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU/CHOICE OF COFFEE FROM THE MENU

(V) - Vegetarian Option, (GF) - Gluten Free Option

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