

# **SET SUNDAY LUNCH**

#### TWO COURSES 24.95 / THREE COURSES 27.95

### **STARTERS**

Fresh soup of the day

Porcini Mushroom Arancini, marinara sauce

Tempura battered fresh langoustine, homemade tartar sauce

Oven baked field mushroom & avocado, melted stilton sauce, parmesan & breadcrumb crust

King prawn cocktail, Mary Rose sauce

Beetroot & goats cheese salad, walnuts, lemon & chilli dressing

#### MAINS

Roast Scottish sirloin of beef Fresh seasonal vegetables, roast potatoes, homemade Yorkshire pudding, Branded gravy

Roast British lamb Fresh seasonal vegetables, roast potatoes, homemade Yorkshire pudding, Branded gravy

Roast half chicken Fresh seasonal vegetables, roast potatoes, homemade Yorkshire pudding, Branded gravy

> Grilled fresh Scottish salmon Hollandaise, creamy mash, leaf spinach

Wild mushroom & pea risotto Truffle oil, rocket, Parmigiano-Reggiano shavings

## DESSERTS

Apple & blackberry flapjack crumble, warm custard

Profiteroles, Belgian white & dark chocolate sauce

Cheesecake, white chocolate & raspberry

Sticky toffee pudding, vanilla ice cream

Mixed Gelato (2 scoops)

All major credit cards accepted. 10% service charge will be added to groups of 6 and above with thanks.

If you have any special dietary requirements, including allergies or intolerances, please speak to your server before placing your order. We cannot guarantee the total absence of allergens in our dishes.

NOT AVAILABLE THROUGHOUT DECEMBER & ANY OTHER SPECIAL DAYS