

# Sunday Lunch

1 Course for £15 | 2 Courses for £19.50 | 3 Courses for £24

## Starter

### Haggis, Neeps & Tatties

served with a whisky sauce (NDCI)

### Homemade Soup of the Day

served with a crusty roll and butter

### Honeydew Melon

served with forest fruits and fruit coulis (V, VG, NGCI)

### Prawn and Apple Cocktail

served with brown bread and butter (NGCI)

### Chicken Liver Parfait

served with red onion marmalade and toasted brioche



## Main Course

### Roast Sirloin of Beef

served with roast and mashed potato, seasonal vegetables, Yorkshire pudding and roast gravy

### Baked Fillet of Haddock

served on olive oil mash with mixed greens and a lemon butter sauce (NGCI)

### Roasted Quorn Fillets

served with roast and mashed potatoes, seasonal vegetables and a savoury vegan gravy (V, VG, NGCI)

### Roast Chicken Breast

served with sage and onion stuffing, roast and mashed potatoes,  
seasonal vegetables and roast gravy (NGCI)

### Roast of the Day

please ask a member of our team



## Dessert

### Toffee, Popcorn and Brownie Sundae

whipped cream, brownie, toffee popcorn with chocolate ice cream and chocolate sauce

### American Style Waffle

served with mixed fruit or chocolate sauce

### Sticky Toffee Pudding

served with butterscotch sauce | add Ice Cream £1

### Mature Scottish Cheddar & Oatcakes

served with house chutney

# Drinks Offerings

## Sunday Specials

- Jug of Pimm's £15
- Strawberry Sangria £15
- Bucks Fizz £5
- Espresso Martini £9.50

## Perfect For Sharing

- Cocktail Tree £75  
9 glasses

## Alcohol Free Drinks

- Tanqueray Zero Gin & Tonic £5.20
- Heineken Zero £4
- Mocktails From £5
- Alcohol Free Wine  
red, white or rosé  
175ml - £6    250ml - £7    Bottle - £20

## ALLERGENS & INTOLERANCES

V - Vegetarian    VG - Vegan **Upon Request**

NGCI\* - Non Gluten Containing Ingredients    NDCI\* - Non Dairy Containing Ingredients

Our kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free.