

Sunday Lunch

2 courses £27.50 / 3 courses £37.50

STARTERS

GLAZED SCOTCH EGG

With a honey mustard cream.

SWEETCORN RIBS

*Twice cooked, manchego cheese, lime, cilantro dip
(v, ve option, gf)*

HOT SMOKED SALMON & HORSERADISH TERRINE

With pickled cucumber, rocket salad & brioche toast. (gf option)

SOUP OF THE DAY

With warm sourdough bread (v)

MAINS

ROAST SIRLOIN OF BEEF

(Served pink) with homemade Yorkshire puddings & gravy

WOODLAND VEGETABLE LASAGNE

With wild mushrooms, roasted squash, taleggio, truffle Parmesan cream & crispy sage. (v)

PAN ROASTED SALMON FILLET

With broad bean & mint purée, buttered baby potatoes, charred asparagus, samphire & a crispy seaweed crumb.

SLOW ROASTED CHICKEN

Served with sage & onion stuffing, kilned sausages & gravy

All accompanied with rosemary & garlic roast potatoes, honey glazed carrots, cauliflower cheese, savoy cabbage & mashed potato.

DESSERTS

STRAWBERRY & ELDERFLOWER PAVLOVA

Mascarpone cream & strawberry coulis (v)

TRIO OF ICE CREAM

A choice of Strawberry, Vanilla, Chocolate, Tablet or Hazelnut, by Drummur Farm in Dumfries (gf).

STICKY TOFFEE PUDDING

Butterscotch, vanilla ice cream

TIRAMISU CHEESECAKE

Coffee anglaise, hazelnut ice cream

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING.

(ve) Vegan - (v) Vegetarian - (gf) Gluten Free - (glo) Gluten Free Option - (df) Dairy Free

Please note: Some menu items may contain nuts or are prepared in an area where nuts are present. Menu version - 07/26

