SUNDAY LUNCH

2 COURSES FOR £20.95

STARTERS

Cauliflower Croquettes black garlic aioli (VE) Duck Pate
Caramelised onion &
crostini

Wrap Asparaguswith parma ham, garlic
butter & capers

Mussels

Tarragon & white wine sauce (GF)

Wreck-Fish CakeGouchujang, mayonnaise

MAINS

Sunday Roast

Choose from beef, lamb, chicken or pork with seasonal vegetables, Yorkshire puddings, roast potatoes & gravy

Pan Fried Seabass

(Add king prawns £5)
with lobster bisque, shallot & white
wine sauce served with fondant
potato

Nut Roast

DESSERTS - £4.95

Crème Brûlée Served with Biscotti Biscuits Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice
Cream

Vegan Chocolate Mousse with Strawberries & Coconut Cream (VE)

SIDES - £5.00 EACH

Triple Cooked Chips

French Fries

Seasonal Greens

Creamy Mash

Sweet Potato Fries

Mixed Salad

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. gf- gluten free, gfa- gluten free available, v- vegetarian, df- dairy free, n- may contain nuts, ve- vegan, vea- vegan option available



QUEEN'S AFTERNOON TEA

£27.95 PER PERSON | UPGRADE TO BOTTOMLESS FOR £20 PER PERSON

Sandwich #1

Smoked salmon

Sandwich #2

Cucumber, basil & feta cream cheese

Sandwich #3

Truffle egg mayonnaise

Quiche

Caramelised onion & cheese

Pistachio Hat

White chocolate & cherry

Choux Bun

Biscoff filled choux pastry

Queen of Hearts

Strawberry

White Rabbit

Chocolate mousse

Plain or Fruit Scones

Clotted cream & strawberry jam

Served with Tea or Coffee



KIDS AFTERNOON TEA

£10.95 PER CHILD

Sandwich #1

Strawberry Jam

Sandwich #2

Ham

Savoury Sausage Roll

Fruit Salad Skewer

Carrots & Celery

Smarties & Wafer

Marshmallow & Strawberry
Toadstool