

# SUNDAY LUNCH MENU

SERVED FROM 12PM TO 4PM

## STARTERS

Homemade Tomato and Basil Soup\*

warm bread roll, butter - £7.50

Vegetable Samosas\*

lime pickle yoghurt dip, garden salad - £7.00

Smoked Trout Pate\*

dill, crostini - £8.00

Prawn Cocktail\*

baby gem, lemon, brown bread, butter - £8.00

## MAIN COURSE

Roast Derbyshire Sirloin\*

traditional garnishes, gravy - £21.95 (GF ADAPTABLE)

Roast Leg of Lamb\*

traditional garnishes - £23.95

Roast Pork Loin\*

traditional garnishes, crackling, stuffing, gravy- £19.95 (GF ADAPTABLE)

Seabass Fillet\*

lemon butter sauce, crushed potatoes, tender stem broccoli - £20.95

Mushroom Risotto\*

parmesan, victorian kitchen garden salad - £19.00 (CONTAINS DAIRY)

## DESSERTS

Sticky Toffee Pudding\*

custard - £7.50

Chocolate Brownie\*

chocolate ice cream - £7.50

Vanilla Cheesecake\*

berry compote- £7.50

Trio of Ice Cream\*

meringue - £7.00 (GF)

### LUNCH INCLUSIVE PACKAGE INFORMATION

PLEASE NOTE, FOR 2 COURSE MEAL INCLUSIVE, THERE IS A SUPPLEMENT COST FOR CHEESE SELECTION. EXTRA COURSES AND SIDE DISHES ARE AT AN ADDITIONAL COST AND WILL BE ADDED TO THE GUESTS BILL.

ALL OPTIONS WHICH ARE INCLUDED WITHIN PACKAGE CONTAINS AN \*

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | N - CONTAINS NUTS | DR - DAIRY FREE

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR COELIAC DISEASE BEFORE ORDERING. ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST.

