

## SUNDAY LUNCH MENU

2 COURSES 27.5 PER PERSON | 3 COURSES 32.5 PER PERSON

Help yourself to appetisers from The Chef's Table. Choose Sunday Roast or Main. Choose a Dessert.

THE CHEF'S TABLE a selection of unlimited hors d'oeuvres including a selection of salads, antipasti, seafood, served with artisan breads, olives, dressings, chutneys

### THE SUNDAY ROAST

SIRLION OF BEEF grass fed (1370/2670kcal)

served with thyme & rosemary Yorkshire pudding, roast potatoes, creamed spinach gratin, pointed cabbage, gravy

BONELESS HALF CORN-FED CHICKEN Parmesan, pesto dressed green beans, herb butter (1345kcal)

PAN FRIED HAKE fennel, red pepper, dill, Kalamata olive salad, orange dressing (511kcal)

HARISSA GRILLED AUBERGINE chickpeas, whipped feta, peas, maple dressing (VGI) (454kcal)

GRILLED PORK CHOP grilled cabbage, caramelised apple, prunes, cider mustard sauce (860kcal)

RISOTTO PRIMAVERA carnaroli rice, spring vegetables (VGI) (653kcal)

MAL BURGER bacon, Gruyère cheese, relish, French glazed bun (1672kcal)

BLUE CHEESE BURGER Gorgonzola cheese, caramelised onions, relish, French glazed bun (1510kcal)

FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant based brioche (VGI) (908kcal)

FRIES (VGI) (667kcal) 4.5

TRIPLE COOKED CHUNKY CHIPS rosemary, garlic (VGI) (555kcal) 6

NEW SEASON POTATOES garlic, parsley butter (V) (195kcal) 4.5

GREEN BEANS feta cheese, mustard sauce (V) (201kcal) 6

CREAMED SPINACH GRATIN Parmesan, breadcrumb (264kcal) 5.5

GARLIC PORTOBELLO MUSHROOM (VGI) (191kcal) 4.5

Add black truffle and parmesan (58kcal) 3

CRÈME BRÛLÉE (V) (888kcal)

SALTED CARAMEL POPCORN SUNDAE salted popcorn, caramel sauce, salted caramel & milk ice cream (V) (825kcal)

CHOCOLATE MOLTEN SOUFFLÉ chocolate pudding, raspberry ripple ice cream (V) (484kcal)

STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (791kcal)

PINEAPPLE CARPACCIO mint, lime & chilli syrup, toasted coconut, coconut sorbet (VGI) (176kcal)

STRAWBERRY CHEESECAKE fresh strawberry compote, sorbet, honeycomb, basil (345kcal)

ICE CREAM & SORBET (VGIA) (70kcal)

CHEESE PLATE artisan cheese, chutney, quince, crackers (589kcal)



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill