



## Sunday Lunch Menu

### Starters

#### **Mint Marinated Tomatoes**

Burrata, Nori, Sea Fennel, Seaweed Vinegar  
(GF/Ve\*)  
£7.95 £8.95

#### **Seard Black Pudding**

Scallop, Pea Puree  
£10.50

#### **Ginger Cured Sea Trout**

Beetroot Relish, Artichoke, Pumpernickel Cracker (GF\*)  
£8.95

#### **Ham Hock Croquette**

Sea Buckthorn, Fennel Chutney, Peach  
£8.50

#### **Crispy Pork Belly**

XO Toast, Pea & Lemongrass Puree  
£8.50

### Mains

#### **Beer Battered Haddock**

Fries, Crushed Peas, Lemon, and Tartare Sauce (DF)  
£16.95

#### **Pesto Penne Pasta**

Spinach, Olive, Cherry Tomato and Feta (Ve\*)  
£13.50

#### **Kaffir Lime Smoked Haddock**

Thai Green Potato Terrine, Lemongrass Gel,  
Coconut Broth, Pak Choi & Coriander Shoots (GF)  
£22.95

### Roasts

#### **Quad Roast**

Lamb, Pork, Chicken, Gammon  
£23.50

#### **Braised Blade of Beef**

£17.95

#### **Rolled Leg of Lamb & Mint Sauce**

Served Pink

£18.50

Childrens Portion

£12.50

#### **Pork Loin & Bramley Apple Sauce**

£15.95

Childrens Portion

£11.50

#### **Roast Gammon & Dijon Mustard**

£16.95

Childrens Portion

£12.50

#### **Garlic Butter Roasted Chicken Breast**

£16.50

Childrens Portion

£9.50

#### **Cep and Black Garlic Nut Roast**

(V, Ve\*)

£12.50

Childrens Portion

£7.50

Served with Roast and Mash Potato, Roasted Roots,  
Boiled Seasonal Vegetables, Yorkshire Pudding and Red  
Wine Gravy (GF\*, Ve\*)