



## SUNDAY LUNCH

2 Courses £27.50/ 3 Courses £32.50

### STARTERS

Parsnip & celeriac soup with wheaten bread.

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North Atlantic prawns with Marie rose sauce, wheaten bread & mixed leaves.

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Crumbed brie with cranberry relish, mixed leaves and toasted nuts.

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Goat's cheese salad, pickled beetroot, walnuts and honey mustard dressing

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'Walter Ewings' smoked salmon, pickled fennel & cucumber, horseradish mayo & wheaten bread

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Red wine poached pear with a toasted seed & rocket salad and balsamic dressing







## MAINS

Roast Irish leg of lamb with broccoli and a caper & mint jus.

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North Antrim turkey & ham with stuffing bacon roll, chipolata sausage and pan gravy.

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Slow roast beef brisket with Yorkshire pudding and roast gravy.

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Pork fillet medallions with bacon lardons, Savoy cabbage, apple sauce & Port jus.

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Baked tranche of salmon with a white wine & tarragon sauce and tender stem broccoli.


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Pan-fried fillets of seabass & monkfish with a chorizo, leek & chardonnay cream


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Goats cheese and red onion tartlet with a rocket, roasted hazelnut & sun blushed  
tomato salad. (V)

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Roasted spiced butternut squash with pea & wild mushroom risotto & 'Brighter  
Gold' oil.  VEGAN

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Tomato and basil Tofu in panko crumb, smoked vegetable and tomato ragout and  
basil oil.  VEGAN

*All Mains served with with Chefs selection of Potatoes & vegetables .*





## DESSERTS

Warm chocolate fondant with vanilla ice cream

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Lemon meringue with lemon curd & vanilla ice cream

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Wild berry Eton Mess with strawberry ice cream

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Sticky toffee pudding with toffee sauce and honeycomb ice cream

*(Can be Gluten Free – please ask your server)*

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Apple & wild berry crumble with custard & ice cream

*(Can be Gluten Free – please ask your server)*

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Raspberry sorbet with wild berry compote and strawberries



*(Gluten Free)*

## CHILDRENS MENU

Childrens roast turkey & ham or beef dinner with all the trimmings

Also – Please see our separate Kids Menu

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**ALLERGIES** - Please speak to our colleagues

**PLEASE NOTE-** Tables will be required back sharp and no later than 1 3/4 hours,

*From the time of your reservation. We appreciate your understanding.*

*There is a discretionary 10% service charge for parties of 6 or more*