Bistro & Bar

April SUNDAY LUNCH

2 COURSES £20 | 3 COURSES £23

STARTER

SWEET POTATO & COCONUT SOUP (VG)

Pickled Cucumber | Garlic Flatbread

APPLE PORK & BLACK PUDDING **SCOTCH EGG**

Homemade Brown Sauce | Potato Straws

HOISIN DUCK SPRING ROLL

Sweet & Sour Sauce | Asian salad

MOROCCAN CAULIFLOWER BITES (VG, GF)

Sriracha Hummus Dip

SALT 'N' PEPPER CHIPOLATAS

Sweet Chilli Dip

MAIN

ROAST TOPSIDE OF BEEF

Creamy Mashed Potato | Buttered Greens | Yorkshire Pudding (add Cauliflower cheese £3)

SMOKED SALMON & PRAWN TAGLIATELLI

Creamy Arrabbiata Sauce | Garlic Ciabatta

MASSAMAN CURRY (VG)

Roasted Peanut | Sweet Potato | Pineapple | Garlic | Jasmine Rice | Vegan Garlic Flatbread

ROAST MEDITERRANEAN VEGETABLE AND FETA CHEESE QUICHE (V)

Sweet Potato Fries | Coleslaw | Salad

GREEK STYLE CHICKEN FLATBREAD

Mango & Lime | Feta | Cucumber & Tomato Salad | Cous Cous | Mint Yoghurt

DESSERT

RASPBERRY BAKEWELL TART (V)

Clotted Cream Ice Cream | Fruit textures

BISCOFF APPLE CRUMBLE (VG, PGF)

Caramel Ice Cream

CHOCOLATE CREAM EGG SUNDAE (V, GF)

CLASSIC CARROT CAKE (V)

Berry Compote | Chantilly Cream

CHILDRENS ROAST £10 STARTER | Cup of Soup (V)

Bread & Butter

MAIN | Roast Chicken or Beef Dinner

Mash Potatoes | Roast Potatoes | Veg | Jus | Yorkshire Pudding or

Mac and Cheese (V)

Garlic Bread

Dessert | Chocolate Brownie (PGV)

Ice Cream

Simple Fruity Juice

ALLERGY & FOOD INTOLERANCES

Whilst we identify all 14 allergens within our dishes, all 14 allergens are present within our kitchen environments. Therefore, we cannot guarantee that traces of all 14 allergens are not present within our dishes. Please ask a member of our team for further assistance.