



SUNDAY LUNCH MENU



ALLERGEN KEY CHART

Contains Wheat (W)	(W)
Contains Dairy (D)	(D)
Contains Peanuts (P)	(P)
Contains Shellfish (S)	(S)
Contains Eggs (E)	(E)
Contains Fish (F)	(F)
Contains Sulphites (SL)	(SL)
Contains Molluscs (M)	(M)
Contains Mustard (MS)	(MS)
Contains Sesame Seeds (SS)	(SS)
Contains Soy (SOY)	(SOY)
Contains Nuts (N)	(N)
Contains Celery (C)	(C)
Contains Lupines	(L)

STARTERS

Fresh Jersey oysters (4)

SERVED ON A BED OF CRUSHED ICE WITH A CHOICE OF VINAIGRETTES (S, MO, SU)

Pan Fried Scallop & Belly Pork

SEARED SCALLOPS WITH CRISP BELLY PORK, APPLE & VANILLA PUREE (MO)

Coquille Saint Jacques

PAN FRIED SCALLOPS AND COQUILLES SERVED WITH MASHED POTATO & A CLASSIC SAINT JACQUES SAUCE (S, D, MS)

Parma Ham

BUFFALO MOZAZARELLA, PARMA HAM, FRSH FIG, MELON, WITH A BASIL & MINT

Seabream Royal

A SMALL HALF FILLET OF SEABREAM SERVED WITH MASHED POTATO IN A LOBSTER SAUCE (F, S, SU, D)

Avocado & Melon Salad

HASS AVOCADO, MELON, FIGS, SERVED WITH FRESH MINT AND BASIL (VEGAN)

Pan-Fried King Prawns & Chorizo

COOKED IN A GARLIC CHILLI BUTTER, WITH TOASTED CIABATTA BREAD (W)

Moules à la Crème

MOULES COOKED IN WHITE WINE, GARLIC, SHALLOTS AND CREAM (MO, D)

MAIN COURSES

Luxury Fish Pie

A MIX OF FISH, LOBSTER & CRAB IN A MORNAV SAUCE, TOPPED WITH CHEDDAR CHEESE (S, E, D, SL)

Roast Beef

SERVED WITH BREAD SAUCE, CAULIFLOWER CHEESE, ROAST POTATOES, CARROTS, YORKSHIRE PUDDING, HORSE RADISH SAUCE AND STUFFING (W, D, E, SU, MS, C)

Pan-fried Fillet of Seabass

WITH A WHITE WINE CREAM, FENNEL, MUSSEL, PERNOD AND SAFFRON SAUCE (M, D, SL)

Crab Thermidor

FRESH CRAB MEAT SERVED IN A THERMIDOR SAUCE WITH COCONUT MILK RICE (S, SU, MS, D)

Grilled Salmon

GRILLED FILLET OF SALMON SERVED ON A BED OF CRUSHED NEW POTATOES & GREENS, IN A POOL OF CHIVE CREAM SAUCE (F, D)

Pan Fried Chicken Breast

DAUPHINOISE POTATOES, GREENS IN A WILD MUSHROOM SAUCE (D, SU, MS)

Vegan Risotto

WILD MUSHROOMS, VEGAN PARMASAN & ROCKET SALAD (SOY)

DESSERTS

Crêpe Suzette

SERVED WITH ONE SCOOP OF VANILLA ICE CREAM & ORANGE SEGMENTS (D, E, W)

Cheese Cake

(D, E, W)

Vanilla Creme Brûlée

SERVED WITH RASPBERRIES, FRAMBOISE AND VANILLA SHORTBREAD (D, E, W)

Crêpe Chocolate

NUTELLA CHOCOLATE WITH FORREST FRUITS AND ICE CREAM (C, E, W)

£39.95 PER PERSON

10% DISCRETIONARY SERVICE CHARGE