



SUNDAY LUNCH MENU
BOUTIQUE HOTEL GROUP

Two Courses **£22.50**, Three Courses **£27.50**

WHILE YOU WAIT

Homemade Bread Roll And Rosemary Focaccia,
Smoked Garlic And Thyme Butter

£2.50pp

Warm Olives, Lemon And Chilli Dressing
£3.95

TO START

Carpaccio Of Heritage Beetroot
Glazed Goats' Cheese, Beetroot And Dill Puree

Butternut Squash Soup, Crispy Shallots, Crème
Fraiche, Chive Oil

Chicken Liver Parfait, Homemade Chutney, Toasted
Focaccia

Fried Brioche, White & Brown Crab Meat, Chive,
Shellfish Bisque (*£2.50pp supplement*)

SIDE ORDERS

Roasted Root Vegetables **£3.50**

Braised Red Cabbage **£3.50**

Extra Roast Potatoes **£3.50**

MAIN COURSE

Slow Cooked Brisket Of Beef, Roast Potatoes,
Seasonal Vegetables, Yorkshire Pudding And Red
Wine Gravy

Roasted Chicken Breast, Roast Potatoes, Seasonal
Vegetables, Yorkshire Pudding and Red Wine Gravy

Fillet of Coley, New Potatoes, Mussels & Tenderstem
Broccoli, Mussel Veloute

Nut Roast, Roast Potatoes, Seasonal Vegetables,
Yorkshire Pudding And Vegetable Gravy (Vegan)

DESSERTS

Tonka Bean Crème Brulee, Lavender Shortbread

Sticky Toffee Pudding, Caramel Sauce & Clotted
Cream

Dark Chocolate Marquise, Raspberry Sorbet,
Popcorn & Orange Brittle

Selection Of Cheese And Biscuits (*£2.50pp
supplement*)

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens. Should you require any further information regarding allergens, please speak to a member of our team before ordering.