

SUNDAY LUNCH SAMPLE MENU

12pm - 8pm

■ WHILST YOU WAIT ■

Warm breads (v)
Balsamic & olive oil - roasted garlic £5.00
Mixed marinated olives (ve)(gf) £3.95

Soup of the Day (v)(gf*) £4.95 Fresh bread

 $\label{eq:mushrooms} Mushrooms~(v^*)(gf^*)(ve^*)~£6.50$ Sautéed mushrooms, grilled ciabatta, tarragon cream, aged parmesan & truffle oil

Moules marinière (starter) £5.25 (main) £9.95 Scottish mussels cooked in white & garlic cream

Chicken liver parfait (gf*) £5.75 Homemade chutney, crostini & dressed leaves

Crispy fried bang bang cauliflower (v)(ve) £5.25 Spicy sweet & sour sauce with coriander

Mixed antipasti & seafood board (gf*) £16.95 Chorizo, serrano ham, salmon, prawns & crayfish, olives, sun blushed tomatoes, balsamic, bread & garlic

Baked camembert (v)(gf*) £16.95
Homemade bread, roasted garlic & onion chutney, crudities, crispy courgette fritters
seasonal dressed salad

≥ MAIN COURSES & TRADITIONAL ROAST DINNERS ≥

Thai fish bowl (Signature Dish) (gf) £17.50

Haddock, salmon, mussels, prawns & crayfish in a thai infused coconut cream
with rice noodles – coriander cress

Roast butternut squash risotto (v)(gf*) £12.95 Crispy onion, sage, crème fraiche

Fish 'n' chips (gf*) £12.95 Beer battered haddock fillet, tartar sauce, hand cut chips, homemade mushy peas, sea salt

> Roast top rump of beef (gf*) £13.50 Roast potatoes, seasonal vegetables, yorkshire pudding

Roast loin of pork (gf^*) £12.50 Crackling, roast potatoes, seasonal vegetables, pork stuffing, yorkshire pudding

Roast chicken breast (gf*) £12.50
Roast potatoes, seasonal vegetables, pork stuffing, yorkshire pudding

(Add creamy mash (£3.00) or cauliflower cheese (£3.00) or £5.00 for both)

Homemade nut roast (v)(ve) £11.50 Fresh seasonal vegetables, vegetarian gravy & roast potatoes

Ferry burger (gf*) £14.50 Char grilled rump beef burger, melted aged red leicester, seeded bun served with fries & slaw

(Add onion rings (£1) (add flat cap mushroom £1.50) (add stilton £1)

