

# MENU

## Sunday Lunch

**2 COURSES FOR £36.00 PER PERSON**

**3 COURSES FOR £42.50 PER PERSON**

While you wait, Pontlands homemade sourdough for the table

### STARTERS

Soup of the day, homemade bread **(gf\*)**

Beetroot carpaccio, rocket, capers, roasted pinenuts, balsamic **(ve) (df) (gf)**

Avocado bruschetta, heritage tomatoes, basil, pancetta crumb **(df)**

Prawn and crayfish tian, avocado crème fraîche, chilli, melba toast **(gf\*)**

Crispy duck salad, mango, pomegranate, roasted coconut **(gf\*) (df)**

Antipasti, Parma ham, feta, olives, sun blush tomatoes, homemade toasted focaccia

### MAINS

Roasted rib of 28-day matured beef, Yorkshire pudding, roasted potatoes

Roasted breast of chicken, Yorkshire pudding, roasted potatoes

Roast loin of pork, crisp crackling, Yorkshire pudding, roasted potatoes

roasts accompanied with a selection of roasted carrots, parsnips, and green vegetables, cauliflower cheese

Beer battered locally landed cod,

hand cut chips, dill pickle, mushy peas and tartar sauce

Roasted aubergine, whipped tahini, pomegranate, chickpeas, herb salad **(ve)(df)(gf)**

### DESSERTS

Chocolate mousse, chocolate covered honeycomb, fresh raspberries **(v)**

Citrus pannacotta, candied lemon, orange sorbet **(v)**

Baked Toblerone filo parcel, vanilla pod ice cream, chocolate crumb **(v)**

Local strawberries and cream cheesecake **(v)**

Passionfruit, mango meringue, toasted coconut, lemon sorbet **(ve) (df)**

Selection of locally produced ice cream and sorbets **(v)**

(gf\*) Can be gluten free – please advise when ordering. (gf) Gluten Free. (ve) Vegan (v) Vegetarian. (df) Dairy Free

**Before ordering, please speak to our staff if you have a food allergy or intolerance.**

A 12.5% discretionary service charge will be added to your total food and drinks bill, please ask if you would like to see our policy on how this is distributed.

All our prices include vat at the current rate.

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