

# SUNDAY LUNCH

2-courses £12.95 | 3-courses £16.95

## To Start

**Chef's Seasonal Soup of the Day (v)**  
*Artisan Bread & Sea Salt Butter*

**Duck Liver Pâté**  
*Balsamic & Plum Chutney, Sour Dough Toast*

**Brie & Cranberry Bruschetta (V)**  
*Rocket & Roast Chestnut Winter Salad*

**Scottish Haggis Bon Bons**  
*Bourbon Aioli, Market Salad*

## Mains

**Selection of Chef's Butcher Block Roasts (choice of 3 each week)**  
*Served with Seasonal Potatoes, Vegetables, Gravy & Yorkshire Pudding*

**Sharing Sunday Roast Board For Two**  
*Piece of all 3 Roast Meats, Roast Potatoes, Cauliflower Cheese Gratin,  
Seasonal Vegetables, Jug of Gravy & Yorkshire Puddings*

**Chef's Guest Fish of The Day**  
*Seasonal vegetables and Potatoes*

**Mac'n'Cheese (v)**  
*Garlic Ciabatta, Parmesan Panko Crumb, Market Salad*

**Pumpkin Fusilli (v)**  
*Spinach, Chestnut Mushroom, Feta & Garlic Ciabatta*

## **SIDES | ALL £3.50**

Rustic Skin-on Chips  
Parsnip & Red Rooster Buttery Mashed Potato  
Oven Roasted Sweet Potato - Roast Winter Roots  
Garden Salad - House Dressing  
Beer Battered Onion Rings  
Buttered Seasonal Vegetables  
Gem Caesar Salad - Parmesan

## Desserts

**Chef's '3 Scoop' Ice Cream Selection**  
*Ask Server for flavours*

**Chocolate & Salted Caramel Profiteroles**  
*Vanilla Cream Chantilly*

**The Grill Room Homemade Cheesecake**  
*ask server for today's flavour*

**Banoffee Waffle**  
*Honeycomb Ice Cream*

**Rhubarb Crumble Tart**  
*Vanilla Pod Custard*

Please note all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please advise your server before ordering. Full allergen information is available on request. We believe in the quality of locally sourced ingredients and take pleasure in using them in our menus.