

SUNDAY BRUNCH

or

ROAST LUNCH

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12 Noon – 4.00pm

2 Course £15 / 3 Course £20

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12 Noon – 4.00pm

LUNCH

STARTERS

WINTER SEASONAL SOUP OF THE DAY (V)

Crusty Bread

CRISPY POPCORN SRIRACHA CHICKEN

*Sticky Sweet + Spicy Sauce – Roasted Cashew
Winter Slaw*

PRAWN + CRAYFISH ON TOAST

*Cos Lettuce – Sicilian Tomatoes – Fennel – Coriander
Red Onion – Curried Mango Aioli*

MAINS

ROAST SIRLOIN OF BEEF

*Roast Potatoes – Yorkshire Pudding
Seasonal Vegetables – Gravy*

ROAST CHICKEN BREAST

*Roast Potatoes – Yorkshire Pudding
Seasonal Vegetables – Gravy*

ROAST OF THE DAY

*Roast Potatoes – Yorkshire Pudding
Seasonal Vegetables – Gravy*

MEAT BOARD (£4 SUPPLEMENT)

Enjoy a slice of each

*Beef – Chicken – Roast of the Day
Roast Potatoes – Yorkshire Pudding
Seasonal Vegetables – Gravy*

PUMPKIN FUSILLI (V)

Spinach – Chestnut Mushrooms – Parmesan – Garlic Bread

PAN-FRIED SEA BASS FILLET

Chorizo – Butternut Squash – Piquillo Pepper – Giant Couscous

DESSERTS

ELDERFLOWER + WINTER BERRY MESS

Meringue – Berry Gel – Nutty Granola Crumble

HOT STICKY GINGERBREAD PUDDING

Candied Orange Ice Cream – Toffee Sauce

SEASONAL ICE CREAM + SORBET SELECTION

Ask your server for flavours

BRUNCH

FLAT IRON STEAK BENEDICT £8

Toasted Muffin – Poached Egg – Hollandaise Gratin

CHORIZO + BLACK PUDDING £8

Potato Hash – Onions – Fried Egg

SMOKED BACON + FRIED EGG WAFFLE £8

Bourbon Maple Sauce

SMOKED HADDOCK + EGG 'COCOTTE' £8

*Peat Smoked Haddock – Smoked Sauce – Spinach
Baked Egg – Crusty Seeded Bread*

AVOCADO + FETA (V) £7

*Toasted Flax Seed Bread – Smashed Avocado
Tomato Chilli Jam – Poached Egg*

Add Smoked Bacon or Smoked Salmon (£2.50 Supplement)

MUSHROOM TOAST (V) £7

*Chestnut Mushrooms – Smoked Garlic Sauce
Seeded Bread – Fried Egg*

LOBSTER + PRAWN ROLL £11

Cos Lettuce – Sicilian Tomato – Chives – Aioli – Lemon

PORK DOG £9

Pork Sausage Hot Dog – Fried Onions – Tomato Chilli Jam

BANG BANG BUTTERMILK CHICKEN DOG £9

Crispy Chicken Breast – Bang Bang Mayo – Winter Slaw

SIDES £3

Skin-on Chips

Buttermilk Mash

Sautéed Rooster Potato with Chorizo

Battered Onion Rings

Winter Slaw Salad

Artisan Bread Board

Honey + Thyme Winter Roast Roots

Buttered Seasonal Vegetables

THE
GRILL ROOM

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