



# Sunday Menu



1 Course - 17.45

2 Courses - 23.95

3 Courses - 29.95

## Starters

**Tomato and Feta Bruschetta** – *Garlic ciabatta topped with tomatoes marinated with chilli, lime and coriander and finished with crumbled feta. (v)*

**Chicken Liver Pate** – *Served with caramelised onion chutney, toasted ciabatta*

**Tomato and Mozzarella Arancini** – *Breaded tomato and mozzarella rice balls, on a tomato and basil velouté, with wild rocket, garlic oil and parmesan. (v)*

**Crab Cakes** – *served with a cucumber and tomato salad, topped with chilli and spring onion dressed with a chilli and lime dressing*

**Garlic and Chilli King Prawn** – *King prawns cooked in garlic and chilli butter, served with toasted ciabatta.*

**Soup of the Day** - *Served with a white crusty roll. (v)*

## Main Course

### Traditional Sunday Roast

**Roast Topside of Beef**

**Roast Chicken Breast**

**Roast Lamb Rump**

**Butternut, Chestnut and Lentil Loaf (ve)**

All of our roast joints are locally sourced and are served with garlic and rosemary roast potatoes, potato puree, a Yorkshire pudding, a duo of seasonal vegetables, and gravy.

### Main Dishes

**Pie of the Day**– *Fully encased in shortcrust pastry, served with mashed potato and seasonal vegetables.*

**Chicken Marengo** – *Paprika marinated chicken, in a tomato, olive and parsley sauce with potato puree, buttered greens.*

**Beef Ragu Yorkie** – *Yorkshire pudding stuffed with slow cooked beef shin, topped with onion gravy, bacon crumb and served with a side of vegetables.*

**Sea Bass Florentine** – *Two fillets of sea bass, sauteed potatoes, buttered spinach, topped with poached egg, hollandaise sauce, chives.*

**8oz Gammon Steak** - *Served with rosemary and garlic chunky chips, roasted tomato, field mushroom and two fried eggs.*

**Scott's Bistro Burger** - *A homemade beef patty, topped with streaky bacon and cheddar cheese and served with rosemary and garlic chunky chips, dressed salad and a spiced tomato chutney.*

**Mushroom and Spinach Risotto** – *(Ve)(GF)Topped with pan fried chestnut mushrooms, garlic oil, wild rocket. (optional shaved Parmesan Reggiano(v)).*



PLEASE INFORM A MEMBER OF THE TEAM BEFORE ORDERING IF ANYONE IN YOUR PARTY HAS AN ALLERGY;

Please be aware that all of our dishes are prepared in our kitchen where nuts, gluten and other allergens could be present, therefore we cannot guarantee that any items are entirely 'free from' traces of other allergens; our menu descriptions do not list all ingredients, please ask a member of the team to bring you our allergen advice sheet prior to ordering; please be aware that poultry, fish and shellfish dishes may contain bones and/or shell.

