



3 COURSE SET MENU - £30 PER PERSON FOR SUNDAYS

STARTERS

Choice from:

Bread Rolls & Marinated Olives (V) (D, G, S)

Tzatziki, Greek Yoghurt with Garlic, Cucumber & Dill

Halloumi Fries, Rocket Salad, Mint Greek Yogurt & Balsamic Glaze (D)

Fried Calamari, Served with Tartar Sauce

MAINS

Spiced Lentil Dhal, Baked Sweet Potato Bites, Basmati Rice & Roasted Cherry Tomatoes (V, VG)

Veggie Burger (Flat Mushroom & Halloumi Cheese), Lettuce, Sweet Chilli Sauce, Brioche Bun & French Fries (D, G)

SUNDAY ROASTS

Choice from:

(All Roasts Served with Roast Potatoes, Garlic Greens, Honey Roast Vegetables, Yorkshire Puddings & Home-Made Gravy)

Irish Roast Sirloin of Beef

Slow Roast Pulled Lamb Shoulder

Roast Pork Loin

Half Banham Long Leg Chicken

DESSERT

Paklava served with Vanilla Gelato Mio Ice-Cream

Sticky Toffee Pudding, Served with Butterscotch Sauce & Vanilla Ice Cream

Chocolate Brownie, Served with Chocolate Sauce & Vanilla Ice Cream

Apple & Plum Crumble, Served with a choice of Vanilla Ice Cream or Crème Anglaise

Gluten Free Chocolate Cake, Served with Salted Caramel Ice Cream

ALLERGENS:

(C) Crustaceans, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (M) Mustard, (N) Nuts, (S) Sesame, (SO) Soya (SU) Sulphites, (V) Vegetarian, (VG) Vegan

We cannot guarantee the absence of any traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements. VAT included

A 12.5% discretionary service charge will be added to the bill