



RESTAURANT | BAR | TERRACE | ROOMS

## SUNDAY SET MENU

THREE COURSES £34.95 / TWO COURSES £29.95 / ONE COURSE £22.95

*Served 12pm - 9pm*

### STARTERS

SWEET POTATO, COCONUT, LIME AND CORIANDER SOUP *V GF*

CAESER SALAD

Served with Croutons, Shaved Parmesan, Anchovies and Chicken

HOME-CURED & SALMON GRAVADLAX *GF*

Dill, pickled cucumber, honey and mustard dressing, orange and pine nut salad

SEARED SCALLOPS *GF*

Minted pea puree, crisp Parma ham, mint vinaigrette  
(£4.95 supplement)

SMOKED HADDOCK CHEDDAR RAREBIT ON TOAST

Dressed leaves

### MAINS

ALL OF OUR ROASTS ARE GLUTEN FREE

TRADITIONAL ROAST SIRLOIN OF BEEF (*GF*)

ROAST PORK BELLY (*GF*)

ROAST LEG OF LAMB (*GF*)

SPINACH & MUSHROOM PIE (*V, GF*)

*(all of the above dishes are served with roast potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables & a red wine jus)*

IMAM BIYALDI *VGA*

Onion bhaji, tzatziki, rocket, grilled cumin flatbread, smoked paprika

PEBBLE BEACH FISH PIE *GF*

Topped with cheddar mash, minted peas

### DESSERTS

CLASSIC TIRAMISU *V*

COCONUT AND MANGO BAKED ALASKA *V*

SALTED CARAMEL ICE CREAM *V*

Biscoff sauce, Biscoff crumb

COASTAL CHEDDAR *V*

Crackers, celery, grapes and chutney

*(the above specials are limited to stock availability)*

#### Food Allergies & Intolerances

Should you have any concerns about a food allergy or intolerance please ask our staff before you order your food and drinks.

Some dishes may contain traces of nuts or other allergens.

**V - Vegetarian GF - Gluten Free GFA - Gluten Free Available VGA - Vegan Available**

A 10% discretionary service charge is added but can be removed if requested.