

## TO START

HOMEMADE TOMATO AND CHILLI SOUP

SQUID WITH OLIVES AND PROVENCAL SAUCE

PAN FRIED SARDINES WITH GARLIC AND CAPERS

DUCK LIVER PATE WITH PEAR AND DATE CHUTNEY

BEETROOT PATTIES WITH YOGHURT AND CORIANDER MINT  
DIP

# SUNDAY ROAST

## ROAST

SUN - 12PM- 7PM

GLENARM SHORTHORN HIMALAYAN SALT AGED SIRLOIN

With Yorkshire pudding

ROAST LEG OF WELSH LAMB

Studded with Garlic & Rosemary

SCOTTISH SALMON

With asparagus and chive butter sauce

VEGETABLE BOLOGNESE

With stuffed mushrooms

**25 PER PERSON TWO COURSE**  
**28 PER PERSON THREE COURSE**

## DESSERTS

WHISKY CRÈME BRÛLÉE

Served with Summer fruits and Vanilla ice cream

STEAMED SYRUP SPONGE

Served with custard

APPLE AND STRAWBERRY PIE

Served with ice-cream

SELECTION OF CHEESE (£3 supplement)

Please inform us of any allergies or dietary restriction. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill

Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin  
Other symbols: (v) vegetarian, (p) pescatarian, (vg) vegan