




SUNDAY MENU
 BOUTIQUE HOTEL GROUP

2 Courses £25 3 Courses £30

WHILE YOU WAIT



Homemade *Focaccia*
 Herb Butter 
£4.95

Marinated Olives  
£5.00

MAIN COURSE


TO START

Soup of the day
Ask for today's ingredients and dietary information


Beetroot Salad  
Orange, pine nuts & Pesto


Chicken Liver Parfait
House Chutney, focaccia

Ham Hock Terrine
With apple Gel, pickled vegetables and sour dough

Roast Beef Topside, Yorkshire Pudding 
Roast Potatoes, Seasonal Vegetables, Rich Gravy



Roasted Pork Chop 
Roast Potato, Seasonal Vegetables & Rich Gravy

Roasted Chicken Breast 
Roast Potatoes, Seasonal Vegetables, Rich Gravy

Pumpkin & Sage Ravioli
Roasted Squash, Herb Pesto 

Classic Fish Pie
Charred Lemon Tender stem Broccoli 

DESSERTS

Warm Chocolate Brownie
Chocolate Sauce, run and raisin Cream  



Traditional Sticky Toffee Pudding  
Butterscotch Sauce, Clotted Cream

Apple Tart
Butter scotch sauce, vanilla Ice cream

Classic Crème Brulee
, Shortbread Biscuit

Selection Of British Cheese
Crackers and Accompaniments
£4.50 Supplement

SIDE ORDERS

Braised Red Cabbage   **£3.50**


Seasonal Vegetables   **£3.50**


Homemade Sea Salt Chips **£4**

*A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed.
 Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and if you require any further information regarding allergens, please speak to a member of our team before ordering. Many of our dishes can be altered to suit requirements.*



; Vegetarian

; Gluten Free

; Gluten Free Available