

SUNDAY LUNCH AT DELUXE

3 COURSES £25 | 2 COURSES £20

SERVED 12:30 - 17:00

EGGS BENEDICT

Parma ham, poached hen's egg

SQUASH & SWEET POTATO SOUP

crème fraîche

CHICKEN LIVER & TRUFFLE PARFAIT

spiced plum chutney, toasted brioche

CAPRESE SALAD DELUXE

mozzarella, tomato, balsamic, basil

CLASSIC PRAWN COCKTAIL

cocktail sauce, avocado

*All our beef is selected and hand cut by Donald Russell,
Royal Warrant holder since 1984 and trusted supplier to H.M. The Queen*

ROAST SIRLOIN OF BEEF
BUTTER ROASTED LEMON & THYME CHICKEN
NUT ROAST WITH RED ONION GRAVY
ROAST RUMP OF LAMB

*all of the above are served with roasted root vegetables,
goose fat potatoes and Yorkshire pudding*

SQUASH & SAGE RAVIOLI

toasted pine nuts, parmesan

TRADITIONAL FISH & CHIPS

mushy peas, tartar sauce

MONKFISH & PRAWN CURRY

fragrant rice, raita, mango chutney
(supplement £5)

280G RIB EYE STEAK

hand cut chips, peppercorn sauce
(supplement £10)

ACCOMPANIMENTS £4

Cauliflower Cheese Gratin / Chestnut Mushrooms & Garlic / Glazed Carrots & Cumin

Creamed Spinach & Nutmeg / Chopped Avocado & Tomato / Steamed Greens & Chilli / Mixed Leaf Salad

Truffle & Parmesan Fries (£5) / French Fries / Minted Ratte Potatoes / Hand Cut Chips

LEMON POSSET

blueberry, vanilla shortbread

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

SELECTION OF CHEESE

quince jelly, crisp breads

CHOCOLATE BROWNIE

white chocolate ice cream

ICE CREAM "SUNDAE"

chocolate shavings

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT PLEASE KEEP US INFORMED.
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL AND GIVEN TO OUR FOOD & BEVERAGE TEAM. THANK YOU.