



SUNDAY LUNCH

STARTERS

St Bride's Duck Leg Terrine

Orchard chutney, sourdough cracker

Cured Salmon Mosaic

Dill emulsion, pickled cucumber

Head Chef's Soup of the Day

Freshly baked home-made bread roll

MAIN COURSES

**Sirloin of Tweed Valley Beef and Garlic & Thyme Roasted Chicken
served from the Carving Trolley**

Honey-roasted root vegetables, goose fat potatoes, seasonal greens

Fish of the Moment

See server for details

Chef's Risotto of Day

See server for details

DESSERTS

Seasonal Berry Bavaois

Berry compote, chocolate soil

Dark Chocolate Delice

Crème fraîche sorbet, nougatine

Selection of Fine Cheeses

Artisan crackers, honeycomb, garden chutney - £7.50 supplement

3 courses £42.95 per person

Loose leaf tea or coffee with petit fours from £4.00

(G) Gluten free, (*G) Gluten free on request, (V) Vegetarian, (*V) Vegan on request

Please inform our Front of House Team regarding any food allergies or intolerances.