

# SUNDAY ROAST

12PM-5PM

TWO COURSE 26.5  
THREE COURSE 30.5

## STARTERS

CHILLED GAZPACHO WITH CRÈME FRAICHE AND GARLIC CROUTONS V

TOMATO AND BUFFALO MOZZARELLA SALAD WITH PECAN AND BASIL PESTO, BALSAMIC REDUCTION

XL SCALLOP WITH A ROE CRUST, SAMPHIRE, CHILLI AND GARLIC BUTTER, LEMON OIL GF

ENGLISH ASPARAGUS WRAPPED IN PROSCIUTTO WITH TOASTED HAZELNUTS AND CAPER BUTTER GF, N

GRILLED GOATS CHEESE SALAD WITH BALSAMIC ONIONS AND DILL DRESSING V

## ROASTS

ALL OUR SUNDAY ROASTS ARE SERVED WITH ROSEMARY AND GARLIC POTATOES, SEASONAL VEGETABLES AND A LARGE YORKSHIRE PUDDING

RARE SIRLOIN OF BEEF, IN HOUSE HORSERADISH SAUCE, AND BEEF JUS

1/2 ROAST CHICKEN, BREAD SAUCE AND A LEMON AND TARRAGON JUS

RARE ROAST LEG OF LAMB, ANCHOVY, ROSEMARY, AND GARLIC BUTTER, IN HOUSE MINT SAUCE AND LAMB JUS

GOATS CHEESE, SPINACH, AND MUSHROOM WELLINGTON, WITH A WHITE WINE AND TRUFFLE VELOUTÉ  
V

## MAINS

TRADITIONAL BEER BATTERED HADDOCK AND TRIPLE CHIPS WITH SAUCE RAVIGOTE AND MINTED PEA PUREE

SUMMER RISOTTO, PEAS, COURGETTES AND FETA WITH PEA SHOOTS AND GREMOLATA V, GF

PAN FRIED POLLOCK WITH SAMPHIRE IN A PARSLEY AND GARLIC CREAM SAUCE  
SERVED WITH A POTATO DISH AND A SIDE OF VEGETABLES GF

## DESSERTS

STRAWBERRY BAVAROIS, WHIPPED CREAM AND MIXED BERRY COMPOTE V

PAYLOVA WITH KIWI AND RASPBERRIES, CHANTILLY, AND LIME SYRUP

WHITE CHOCOLATE PARFAIT, BAILEYS AND CARAMEL CHOCOLATE GANACHE, HONEYCOMB AND RASPBERRIES V, N

SELECTION OF ICE- CREAM AND SORBETS (3 SCOOPS) V

(V) Vegetarian | (N) Nut | (GF) Gluten Free.  
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

No3  
at Nightingale Place