



Sunday Lunch Menu

To start

Soup of the day (v)
Croutons & Herbs

Salt Baked Heritage Carrots and Beetroots (v)
Orange, Fort Gray cheese

Chicken Liver Pate
Toasted brioche, Onion hutney

Smoked Mackerel
Compressed cucumber and pickle, radish and herb oil

The main event

Roast Sirloin

Slow Cooked Shoulder of Lamb

Lemon Chicken, Bread Sauce

All served with: Roast potatoes, Cauliflower Cheese, Roasted vegetables, Green beans, Red cabbage, Yorkshire Puddings

Wild Mushroom Risotto (v)
Parmesan crisp

Sea Bream
New potatoes, caper butter, tender stem broccoli

Chef recommends

Enjoy the best of our roasts with our 3 roast sharing platter

Served with all vegetables

*To share for 2 or more
£5 supplement per person*

(v) – Suitable for vegetarians

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of our team.



Sunday Lunch Menu

To follow

Chocolate fondant

Honeycomb ice cream

Channel Island Celebration

Guernsey gauche bread & butter pudding, Guernsey vanilla cream, Rocquettes cider apple and toffee slice, Guernsey biscuit, fruit compote, Guernsey clotted cream

Guernsey cream panna cotta

Kir royal sorbet

Cheese board

Celery, apple, grapes, chutney and cheese biscuits

Ice cream and sorbet mix

Ask your server for today's flavours

2 courses - £ 21

3 courses - £ 25

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