

RESTAURANT & BAR

Sunde

STARTERS

Leek & Potato Soup Served with Warm Ciabatta and Sea Salt Butter

Mushroom on Toast Toasted Brioche bread, Creamy Wild Mushrooms, Fried Hen Egg

Smoked Salmon Pickled Shallots, Crispy Capers, Lemon, Cream Cheese

Chicken Liver Pate

Onion Marmalade, Herb Salad, Toasted Brioche

MAINS

Roast Chicken Breast

Served with Roast potatoes, Sage & Onion Stuffing, Carrot & Swede Mash, Seasonal Vegetables

Roast Beef

Served with Roast Potatoes, Yorkshire Pudding, Carrot & Swede mash, Seasonal Vegetables

Vegetable Nut Roast

Served with Roast Potatoes, Seasonal Vegetables, Carrot & Swede Mash, Vegetable gravy

Pan Fried Salmon

New Potatoes, Seasonal Vegetables, Lemon Beurre Blanc

DESSERTS

Dark Chocolate Brownie Chocolate Sauce. Dark Chocolate Ice Cream

Caramel Apple Puffs

Chantilly Cream, Crumble Topping

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

Selection of Sorbet and Ice Cream (VE)(GF)

1 COURSE: £15.95 Per Person 2 COURSE: £19.95 Per Person 3 COURSE: £23.95 Per person

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a Management before ordering. Full allergen information is available.