

THE GRAND SUNDAY MENU

BRASSERIE

SERVED SUNDAY 12-7PM

2 COURSES £30

3 COURSES £35

For The Table

Marinated olives 5 Artisan breads, onion butter 6 Houmous & Flatbread 6 Garlic & mozzarella, tomato ciabatta 6

─ STARTERS —

FRENCH ONION SOUP
Gruyer croute

HARISSA HUMMUS (V)

Crispy chickpeas, sesame, lemon oil, grilled flat bread

CHICKEN LIVER PARFAIT

Spice plum & orange chutney, brioche

SMOKED HADDOCK FISH CAKE

Poached Egg, buttered spinach, curried hollandaise

CRISPY HAM HOCK

Rhubarb puree, Stornaway black pudding

CAMEMBERT TO SHARE

Apple & chilli chutney, onion jam, selection of artisan breads (£5 supplement)

CORNFED CHICKEN

Carrot & swede, honey roast parsnips, duck fat roast potatoes, panache greens, Yorkshire pudding

THE GRAND BURGER

Smoked cheddar, burger relish, maple bacon, shoestring fries

PAN FRIED SEABASS

Red pepper sauce, asparagus, chilli greens,

CUMBRIAN SIRLOIN

= MAINS =

Carrot & swede, honey roast parsnips, duck fat roast potatoes, panache greens, Yorkshire pudding

SALMON CEASER SALAD

Salmon fillet, baby gem lettuce, anchovies, focaccia croutons, parmesan

CAULIFLOWER STEAK

Carrot & swede, honey roast parsnips, thyme & garlic roast potatoes, panache greens,

Yorkshire pudding

CRISPY PORK BELLY

Carrot & swede, honey roast parsnips, duck fat roast potatoes, panache greens, Yorkshire pudding

RICOTTA GNOCCHI

Basil, pine nut pesto, parmesan

FISH & CHIPS

Chunky chips, crushed peas, tartar sauce

STICKY TOFFEE PUDDING
Honeycomb ice cream

GRAND MARNIER MOUSSE
Shortbread

ICE CREAM AND SORBETS
Ask your server for the flavours

VANILLA CHEESECAKE

ice cream

CHEESE BOARD

Selection of British cheese £5 supplement

HONEY ROAST CUMIN SPICED CARROTS TRUFFLE & CHIVE CREAMED POTATOES TRIPLE COOKED CHIPS PARMESAN & TRUFFLE FRIES BAKED CREAMY GARLIC MUSHROOMS CAESAR SALAD CAULIFLOWER CHEESE