

# SHARING SUNDAY LUNCH

*'en famille'*

*our main course dishes are served on a sharing platter*

*if two or more people order the same dish.*

## STARTERS

### FRENCH ONION SOUP 6.95

*Gruyère cheese croûtons*

### SCOTTISH SALMON, BEETROOT & HORSERADISH CRÈME FRAÎCHE 8.50

*trio of beetroot, cauliflower florets with horseradish crème fraîche*

### CRISPY BEEF WITH SOY & CITRUS GLAZE 7.95

*strips of free-rang sirloin, rump & fillet beef, winter salad, citrus dressing, sesame seeds*

### ESCARGOTS 7.45

*garlic herb butter, baguette*

### THE 'BB' CHEESE SOUFFLÉ 6.95 (V)

*warm Ford Farm Coastal Cheddar sauce*

## MAINS 17.00 per person

*Our meat dishes are served with roast potatoes, Yorkshire puddings & a selection of fresh, seasonal vegetables & gravy*

### ROAST SIRLOIN of BEEF

*free-range Cornish beef with all the trimmings*

### WHOLE ROAST CHICKEN for TWO

*free-range, corn-fed Bretagne chicken*

### LINCOLNSHIRE PORK BELLY

*outdoor-reared, crackling, apple sauce*

### SLOW-COOKED, STUFFED PROVENCAL LAMB SHOULDER

*free range, Cornish lamb*

### WHOLE OVEN ROASTED FISH OF THE DAY FOR TWO (gf) (df)

*Provençal vegetables, citrus and garlic virgin olive oil dressing*

*Beef, chicken & pork can be made (gf) without Yorkshire puddings*

*Please refer to our à la carte menu for starters, desserts & vegetarian options*

(V) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. Please ask your server for alternatives if you have dietary intolerances Special gluten free and dairy free menus are available. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. A discretionary service charge of 12.5% for parties of six or more will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci.