

Sunday lunch

Starter £5.00/Mains £9.95/Desserts £5.50

2 courses £14.50 3 courses £18.50

(kids roast £4.50/£6.50)

Starters

Homemade carrot & ginger soup, served with crusty bread (v)

Chicken liver parfait, red onion marmalade & toast (GF on request)

Creamy mushrooms on toast with truffle oil £5.50 (v) (GF on request)

Pan fried sea-bass with tomato, red pepper and chorizo cassoulet (GF)

Halloumi nicoise (v)(GF)

Mains

Roasted Longhorn beef (served pink)

Roasted chicken

(our roasts are served with roast potatoes, Yorkshire pudding, carrots, spring greens & gravy)

(all our vegetables are locally sourced within Nottinghamshire)

Pesto crusted hake with a ratatouille of Mediterranean vegetables

10oz Longhorn rump steak, skinny fries & mixed leaves (£3.50 supplement)

Salmon superfood salad (v)

(tender stem broccoli, sugar snap peas, cucumber, feta cheese, avocado & toasted seeds)

Extras

Creamed leeks, sweet roasted onions, new potatoes, skinny fries £2.50 each

Bread, olives, balsamic & olive oil £3.95

Dessert

Sticky toffee pudding & vanilla ice cream

Fruit salad & lemon sorbet (GF)

Salted chocolate tart, honey comb & crème chantilly

Strawberry cheesecake, poached strawberries

Sanctuary cheese selection, chutney & biscuits (£2 supplement)

Some dishes may contain nuts (GF) *Gluten Free*