



SUNDAY LUNCH MENU

2 courses £22 | 3 courses £28

Starters

Homemade Soup of the Day (V, VE, DF, GF on request)
Prawn and Avocado Cocktail, Marie Rose Dressing & Granary Toast (GF on request)
Homemade Scotch Egg, served with Romesco Sauce
Melon and Fruit Platter, Berry Sorbet and Elderflower Syrup (V, VE, DF, GF)

Mains

All meats are served with Yorkshire Pudding, Creamy Garlic Leeks, Rosemary Thyme and Garlic Roasted Potatoes, Seasonal Vegetables, Creamy Mash Potato and Red Wine Jus

Topside of Beef
Leg of Pork with Crackling
Roasted Chicken Supreme

Add additional meats to your Sunday Dinner for only £2.00
Add an extra Yorkshire Pudding £1.00

Baked Seabass with Sweet Chilli Coconut Sauce on a bed of Stir Fried Greens and Roasted Baby Potatoes (GF, DF)

Nut Roast served with New Potatoes, Vegetables and Gravy (FD, V, Ve, GF)
Deep Fried Scampi served with Chunky Chips, Garden Peas and Tartar Sauce

Desserts

Apple & Cinnamon Crumble served with Custard (V)
Triple Chocolate Brownie Ice Cream Sundae, Chocolate sauce, Whipped cream, Chocolate sprinkles.
Lemon And Raspberry Cheesecake with a Homemade Fruit Compote
Chocolate & Coconut Tart, served with Fruit Sorbet (GF, V, Ve, DF)

Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed.
All tips are paid to the hotel staff.

Dishes labelled with GF and DF can be requested when ordering.
GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website www.allergymenu.uk. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.