

SUNDAY LUNCH MENU

STARTER =

CARROT AND CORIANDER SOUP

Served with rustic bread V, DF (GF, VE available on request)

DEEP FRIED SPICED CALAMARI

Served with garlic mayonnaise

CHICKEN LIVER PARFAIT AND CARAMELISED ONION CHUTNEY

Served with toasted brioche (GF available on request)

STUFFED PORTEBELLO MUSHROOM AND CHUNKY TOMATO SAUCE Served with rocket VE, DF, V

MAIN

ROAST SIRLOIN OF BEEF

Served with duck fat roast potatoes, cauliflower puree, roasted carrots, mixed green vegetables, yorkshire pudding, gravy (GF available on request)

FISH OF THE DAY

Served with samphire, herby new potatoes, lobster sauce with St Austell Bay mussels

ROAST CHICKEN

Served with duck fat roast potatoes, cauliflower puree, roasted carrots, mixed green vegetables. yorkshire pudding, gravy (GF available on request)

APPLE AND CINNAMON CRUMBLE

Served with vanilla custard or vanilla ice cream

CHEF'S VEGAN CHEESECAKE OF THE DAY

VF

SELECTION OF CHEESES

Served with celery, apples, cider and sultana chutney, grapes and crackers (GF available on request) Supplement £3.00 charge

GLAZED LEMON TART

Served with fruit coulis and raspberry sorbet

STICKY TOFFEE PUDDING

Served with toffee sauce and vanilla ice cream

DRINK

DESSERT =

Accompanied by freshly brewed tea or coffee Alternative to cows milk is available. Please ask your server for the options

ADULTS (AGED 13 AND OVER) THREE COURSES: £28.00 TWO COURSES: £24.00

CHILDREN (AGED 5-12) TWO COURSES: £12.00 THREE COURSES: £14.00

ALLERGEN STATEMENT

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. VE = Vegan, V = Vegetarian, GF = Gluten Free, DF = Dairy Free, NF = Nut Free

SERVICE CHARGE

If paying by cash or card a discretionary 10% service charge will be added to your bill. If charged back to your room a 3% service charge will be applied to your final bill. This charge will be wholly distributed to our team members.

ROAST LOIN OF PORK

Served with duck fat roast potatoes, cauliflower puree, roasted carrots, mixed green vegetables. yorkshire pudding, gravy (GF available on request)

HATHERLEY MANOR NUT ROAST

Served with roast potatoes, cauliflower puree, roasted carrots, mixed green vegetables, vegetarian gravy VE, DF