



## **SUNDAY LUNCH MENU**

**Homemade Soup of the Day** **Vegan** (ask server for allergens)  
**Chicken & Duck Liver Pate with Madeira, Onion Chutney & Crostini** **GFA** (2,7,14)  
**Classic Prawn Cocktail with Bread & Butter** **GFA** (2,3,4,5,6,7,9)  
**Red Pepper, Cherry Tomato Marie Rose Cocktail with Bread & Butter** **VGFA** (2,4,7)  
**Mackerel & Soft Herb Rilette, Cucumber Ribbons & Crostini** **GFA** (2,4,7)

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**Roasted Sirloin of Beef**  
**Garlic Roasted Chicken Supreme** (7)  
**Rump of Lamb** (2,7,14 £5 supplement)  
**Boozy Fruit & Nut Loaf** **GF** **Vegan adaptable** (10,11,12,14)  
**Scottish Steak, Kidney & Mushroom Pie** (2,7,14)  
**Free Range Chicken & Chestnut Pie** (2,4,7)  
**Trawler Pie** (2,3,5,7,9)  
**Vegan Pie of the Day** (2,14) **Vegan adaptable**  
**Day Boat** – Please ask your server for chef's catch of the day (ask for allergens)

*All served with Roast Potatoes, Seasonal Vegetables, Red Wine Gravy, Yorkshire Puddings & Smoked Cheddar Cauliflower Cheese (2,7,9)*  
(Vegan Cauliflower Cheese is unavailable and substituted with extra vegetables)

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**Cheesecake of the Day** (2,7) check with your server  
**Affogato** (7) **GF** **Vegan adaptable**  
**Vanilla Ice Cream with Salted Toffee Sauce** (7,14) **GF** **Vegan adaptable**  
**Vanilla Ice Cream with Hot Raspberries** (14) **GF** **Vegan adaptable**  
**Crumble of the Week** **GF**

**2 COURSES £27**

**3 COURSES £32**

Allergens in Brackets – 1=Celery 2=Cereals Inc Gluten  
3=Crustaceans 4=Eggs 5=Fish 6=Lupin 7=Milk 8=Molluscs  
9=Mustard 10=Nuts 11=Peanuts 12=Sesame Seeds 13=Soya  
14=Sulphur Dioxide  
Please tell us of any Dietary requirements or Allergies