

# V-CAFÉ & RESTAURANT

Served Sunday 12:30 – 5:00

## SUNDAY MENU

Served 12:30-5

Help yourself to the choice of appetisers from our market table followed by a traditional roast

### Appetisers

Soup of the Day, Buffet of Fresh Baked Artisan Breads, Smoked Salmon, Shell on Prawns, Broccoli & Stilton Quiche, Sausage Rolls, Pita Bread & Hummus, Selection of Charcuterie, New Potato Salad, Korean Spiced Slaw, Feta and Pomegranate Salad, Mix Leaf Salad Pesto Penne Pasta Salad & Mixed Pepper Salad  
**All You Can Eat Market Table 18.00 Per Person**

### Roast Choice

Sirloin of Beef  
Roast Chicken With Pork Stuffing  
Leg of Lamb  
Slice of Nutroast

### Fish Special

Ask Your Server  
**20.00 Per Person**  
Served with Roast Potatoes, Honey Roasted Carrots, Tenderstem Broccoli, Braised Red Cabbage  
Honey Roasted Parsnip and a Proper Yorkshire Pudding

**Market Table & Main 34.95 Per Person**

### Little Extras

Cauliflower Cheese **8**  
Roast Potatoes **5**  
Extra Meat **5**

### Add a Dessert for 9

Apple Tarte Tatin, Dairy Ice Cream  
Dark Chocolate Delice, Raspberry Coulis, Cocoa Nib Soil, Chantilly  
Sticky Toffee Pudding, Butterscotch Sauce & Dairy Ice Cream

### To Share for 15

Hot Churros, Chocolate, Butterscotch, Chantilly Cream,  
Strawberry Jam & Sprinkles  
English Artisan Cheese, Biscuits & Chutney  
Summerset Brie, Harrogate Blue

### Cocktails of the week

Pornstar Martini  
Vanilla Vodka, Passoa, Passion fruit, Shot of Prosecco  
Espresso Martini  
Vanilla Vodka, Kahlua, Mozart Dark, Espresso  
Pina Colada  
White Rum, Coconut Puree, Pineapple  
Berry Nice  
Vodka, Chambord, Berries, Lemonade  
Old Fashioned  
Makers Mark, Mozart Dark, Bitters, Orange  
Vincent Fizz  
Tanqueray, St Germain, Prosecco, Blueberries  
Limoncello Royale  
Strawberry, Limoncello, Ginger Beer, Prosecco

### Mocktails

Superstar Martini  
Passionfruit, Pineapple, Shot of Lemonade  
Strawberry Delight  
Strawberry Puree, Berries, Lemonade  
Virgin Pina Colada  
Coconut Puree, Pineapple

And a Room Upstairs  
From 125 x

If you would like any allergen information please ask your server  
V=Vegetarian VG=Vegan GF=Gluten Free

Due to the way our food is prepared,  
it is not possible to guarantee the absence of allergens in our products  
(\*) Denotes can be altered to suit dietary requirements

£10 Tray Charge & Service charge for Room Service  
All prices are inclusive of VAT  
A 12.5% Discretionary Service Charge will be added