

# 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

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

25.00 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

White Chocolate & Lemon Cheesecake, Chambord Crème Fraiche

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

Some Dishes May Contain Nuts

If you would like any allergen information on any of our dishes please ask.

V=Vegetarian VG=Vegan GF=Gluten Free

(\*) Denotes can be altered to suit dietary requirements

A 12.5% Discretionary Service Charge will be added

£5 Tray Charge & Service charge for Room Service

All prices are inclusive of VAT