

V-CAFÉ & RESTAURANT

Served Sunday 12pm – 8pm

SUNDAY MENU

Served 12-8

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, Pork Pies, Black Pudding wrapped Scotch Eggs, Stuffed Grilled Aubergine, Selection of Charcuterie, New Potato Salad, Fennel, Feta and Pomegranate Salad, Mix Leaf Salad, Pesto Penne Pasta Salad, Rice & Mixed Pepper Salad

Roast Choice

Sirloin of Beef
Roast Chicken With Pork Stuffing
Pork Loin with Crackling
Slice of Nutroast

Served with Roast Potatoes, Honey Roasted Carrots, Tenderstem Broccoli, Braised Red Cabbage
Honey Roasted Parsnip and a Proper Yorkshire Pudding
2 Course 34.95 Per Person

Add a Dessert for 5

Apple Tarte Tatin, Dairy Ice Cream
Chocolate and Hazelnut Cake, Raspberry Sorbet
Sticky Toffee Pudding, Butterscotch Sauce & Dairy Ice Cream
Choice of English Artisan Cheese, Biscuits & Chutney
Somerset Brie or 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, Bitter Orange

Champagne Cocktails

Vincent Fizz
Tanqueray, St Germain, Prosecco, Blueberries

Kir Royale
Champagne, Creme De Cassis, Blackberry

Mocktails

Superstar Martini
Passionfruit, Pineapple, Shot of Lemonade

Strawberry Delight
Strawberry Puree, Berries, Lemonade

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