V-CAFÉ & RESTAURANT

Served Sunday 12:30 – 9:00

SUNDAY MENU Served 12:30-6

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, Black Pudding wrapped Scotch Eggs, Sausage Rolls,
Pita Bread & Hummus, Selection of Charcuterie, New Potato Salad, Fennel,
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

Add a Dessert for 9

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
Summerset Brie or Harrogate Blue

To Share for 15

Hot Churros, Chocolate, Butterscotch, Chantilly Cream, Strawberry Jam & Sprinkles

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