

Table 22 Sunday Lunch

STARTER

Soup of the day

Miso marinated mackerel, smoked beetroot, bonito dressing

Spiced crispy pork croquettes

Goats cheese, celery salt shortbread, basil & honey veil

MAIN

All Main Courses are served with roasted potatoes, seasonal vegetables and yorkshire pudding

Roasted Leg of Lamb

Roast Breast of Chicken with stuffing

Roast Striploin of Beef

Roasted Butternut Squash, spinach, and woodfire pepper Wellington

DESSERTS

Lemon Tart

Crème Brulee

Brownie

White & dark chocolate parfait

3 Course - £26.95

2 Course – £23.95

An optional 10% service charge will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

If you need to use your mobile phone or camera flash in the dining room, please do so with consideration for other guests.

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