



## **Secret Sunday Lunch - Sunday 30<sup>th</sup> August 2026 Menu**

### **Mains**

#### **Roasted Chicken Supreme | GF**

with White Wine, Cream & Field Mushroom Sauce and Gratin Potato

#### **Braised Feather Blade of Beef | DF, GF**

With Red Wine Sauce and Fondant Potato

#### **Traditional Roast Beef**

With Yorkshire Pudding, Roast Potatoes and Thyme & Red Wine Jus

#### **Braised Belly of Pork**

With Bubble & Squeak and a Mustard Veloute

#### **Cumberland Sausage & Mash**

With Caramelised Onion Gravy

#### **Grilled Fillet of Seabass | GF**

with Creamy Mashed Potatoes and Chive, Cream Sauce

#### **Grilled Fillet of Salmon |GF, DFO**

with Samphire & Spinach Butter Sauce and Crushed New Potatoes

#### **Chargrilled Halloumi & Mediterranean Vegetable Skewers | GF**

with Coriander Rice and Tzatziki Sauce

#### **Vegetable & Chickpea Tagine | VE, V, DF, GFO**

with Herbed Couscous

#### **Roasted Root Vegetable Risotto | VE, V, DF, GF**

Herb Oil & Vegan Cheese

All Main Courses Served with Seasonal Vegetables

VE - vegan, VEO - vegan option available, V - vegetarian, GF - gluten free, GFO - gluten free option available, DF - dairy free, DFO - dairy free option available

## **Desserts**

**Creme Brulee** | V, GFO

with Shortbread Biscuit

**Baileys Cheesecake** | V

Vanilla Ice Cream & Raspberry Dust

**Chocolate Brownie** | VE, V, GF, DF

with Chocolate Sauce

**Sticky Toffee Pudding** | V

Toffee Sauce, Vanilla Ice Cream

**Fresh Fruit Pavlova** | V, GF

**Panna Cotta** | V, GF

topped with Fresh Strawberries & Salted Caramel Sauce

**Lemon Posset** | V, GF

topped with Berry Compote

**Cheese & Biscuits** | V, GFO

Brie, Cheddar, Stilton, Celery, Grapes, Crackers, Butter & Onion Chutney

**Fresh Seasonal Fruit Salad** | VE, V, DF, GF

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