SUNDAY LUNCH

2 COURSES 18.25 | 3 COURSES 23.00 Available from 1pm ~ 3pm

STARTERS

Soup au pistou Spring vegetables, basil, croutons, pecorino (v) Fried chilli squid Thai herbs, noodle salad Tamarind glazed heritage beetroot Baby spinach, salted pistachios, soya labneh (Ve)

Chicken skewers Tikka spices, mint yoghurt

MAINS

Asparagus risotto Broad bean, pea, leek & pecorino cheese (v)

Slow roast crispy duck Pak choi, broccoli, honey, sesame

Grilled halloumi burger Chipotle mayonnaise, butter lettuce, grilled onions, pickles, tomato, brioche bun, harissa spiced potatoes (v)

Salmon fishcakes Wilted spinach, parsley sauce

HERB ROAST CHICKEN OR SLOW ROAST BEEF

Served with roast potatoes, crushed carrot & swede, broccoli, roasting gravy, Yorkshire pudding. Great for sharing. (A £3.00 supplement charge will apply)

DESSERTS

Chocolate fondant *Vanilla ice cream* (v) Baked New York cheesecake *Macerated strawberries, basil* (v) Cherry Bakewell tart *Clotted cream* (v) Selection of homemade ice creams *Chocolate & hazelnut wafer biscuit* (v)

----- ADD BOTTOMLESS DRINKS ------

£20.00 PER PERSON Select from the brunch cocktails below*

Bellini Prosecco Primo with puréed white peaches

Mimosa Prosecco Primo with Grand Marnier & fresh orange juice

Bloody Mary Finlandia vodka with tomato juice & house spices

Red Snapper Hayman's London dry gin with tomato juice & house spices

Aperol Spritz Aperol with Prosecco Primo & Fever-Tree soda

*One drink per person at any one time. Bottomless drinks offer is valid for the duration of 2 hours from the reservation time. Restaurant Bar and Grill promotes responsible drinking and reserves the right to refuse service to any guest that appears intoxicated.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

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