

Set Sunday Lunch

for parties of over 12 adults, pre order is required 2 days prior
Non refundable deposit required to secure reservation

Starters

Freshly prepared soup, served with home baked wheaten bread

Hot & Spicy or Salted Chilli chicken wings

Crispy fried potato skins, bacon & cheese served with a garlic dip (GF)

Prawns, Marie Rose sauce, salad leaves on wheaten bread (GFO)

Mains

Roast Beef, Bronte champ, roast potato, fresh veg, cocktail sausages,
Yorkshire pudding & gravy (GFO)

Roast Lamb served, Bronte champ, roast potato, fresh veg, cocktail sausages & gravy (GFO)

Chicken fillet stuffed, Bronte champ, roast potato, fresh veg, cocktail sausages & choice of sauce

Oven baked Haddock, basil cream, salad garnish (GF)

2 5oz Nicholson's Steak burger on Richmond bakery bun, bacon & cheese, french friend onion
(GFO)

Seasonal veg, homemade Chinese style curry sauce, boiled rice (V)

12oz uncooked Sirloin steak cooked to your liking, french fried onions, mushrooms
& choice of sauce (£12 supplement) (GFO)

***All served with a selection of chefs fresh vegetables & selection of potatoes
Choice of Sauce - Pepper, Diane or Gravy (GF)***

Sweet

Light hot chocolate fudge cake, raspberry coulis & Glastry Farm Vanilla Bean ice cream

Trio of Glastry Farm Vanilla Bean, Strawberry Blonde & Yellowman Honeycomb ice cream (GF)

Bronte classic homemade Pavlova, fresh cream & fruit (GF)

Janes homemade Cheesecake, fresh cream

2 Course £20.95pp or 3 Course £23.95pp



Please advise us of any Special Dietary requirements, Allergies or Intolerances
We will always do our utmost to reduce the risk of cross-contamination in our kitchen, however we cannot guarantee
that any of our dishes are free from allergens & we cannot accept any liability in this respect.
(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian