

Set Sunday Lunch

for parties of over 12 adults, pre order is required 3 days prior & a non refundable deposit required to secure reservation. Please note we do not spilt bills.

Starters

Freshly prepared soup, served with home baked wheaten bread

Hot & Spicy (GF) 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 Salmon, lemon & 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.
Those with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian & Vegan