

# Lunch



*A choice of hot mains, extensive salads, desserts, soft drinks and a complimentary glass of wine or beer.*

49pp

## CHEF STATION

Roast 28-day aged sirloin of beef, balsamic vine cherry tomatoes, chimichurri Roasted Scottish salmon, Hollandaise sauce

Salt-baked celeriac, tahini coconut yoghurt dressing ( VE )

Potato pavé ( V )

Roasted new potatoes, rosemary salt ( VE )

Lemon roasted asparagus ( VE )

Roasted honey glazed carrots ( V )

## SALADS

Summer garden salad of mixed leaves, cucumber, tomato, radish & spring onions ( VE )

Caesar lettuce wedges with shaved Parmesan and grilled sourdough crumb ( V )

Heritage tomato, watermelon bocconcini, fresh basil and basil oil ( V )

Green goddess fregola salad ( VE )

Selection of freshly baked bread rolls & butters

## SOMETHING SWEET

Chocolate brownie, sesame shard, whipped mascarpone ( V )

Summer berry Eton Mess ( V )

Strawberries & plant-based cream ( VE )

*If you have any allergies or intolerances, please let us know before you order.*