

THE SOCIAL & KITCHEN
By Chef Matei Baran

SUNDAY LUNCH

1 COURSE £12.95 | 2 COURSES £17.50 | 3 COURSES £25.00

STARTERS

HOMEMADE SOUP SERVED WITH SOURDOUGH

CHICKEN LIVER PATE, SPICED APPLE CHUTNEY, BRIOCHE TOAST, PEAS SALAD

SEAFOOD SALAD - SMOKED SALMON, PRAWNS, SALSA,
MARIE ROSE DRESSING, CROUTONS

MOZZARELLA AND TOMATO SALAD, PESTO, PROSCIUTTO, BALSAMIC

MAINS

CHOOSE FROM:

SLOW COOKED BEEF BRISKET / CAP RUMP BEEF /
BELLY PORK / CHICKEN / LEG OF LAMB

ADD TRIO OF MEATS - £3.50

ALL OUR ROASTS ARE SERVED WITH YORKSHIRE PUDDING, GARLIC MASH,
CRUSHED TURNIPS & CARROTS, PAN GRAVY, ROASTED POTATOES, HONEY
GLAZED ROOT VEGETABLES

BAKED SALMON, PRAWNS BEURRE BLANC, CRUSHED POTATOES, BROCCOLI STEMS

BLUE CHEESE RISOTTO, TEMPURA BROCCOLI STEMS

SIDES £5.00

CAULIFLOWER CHEESE

CHUNKY CHIPS, TRUFFLE MAYONNAISE, PARMESAN

HONEY ROASTED VEGETABLES

DESSERTS

STICKY TOFFEE PUDDING, CARAMEL SAUCE, VANILLA ICE CREAM

VANILLA CHEESECAKE, BERRIES COMPOTE

BROWNIES, SALTED CARAMEL POPCORN, ICE CREAM

CHEESEBOARD - SELECTION OF BRIE, CHEDDAR, BLUE CHEESE
WITH CRACKERS, GRAPES, CELERY AND CHUTNEY

Please be aware that many of our dishes may contain traces of nuts or gluten, as these allergens are present in our kitchens. Our dish descriptions may not include every ingredient. Should you have a specific dietary requirement please ask a member of staff for more details before you order.