

**SUNDAY LUNCH**

2 COURSES | 3 COURSES

27.95PP | 32.95PP

**STARTERS**

**CELERIAC & APPLE SOUP** Cardamom and nutmeg cream, croutons, sourdough (454kcal) (VGI)

**SPICED BUTTERNUT SQUASH** Orzo, vegan feta, pumpkin seed dukkah, crispy sage (132kcal) (VGI)

**PORK RILLETTÉ** Apple chutney, pickled walnut, sourdough (584kcal)

**WHIPPED GOATS CHEESE** Honey, beetroot, hazelnut, bitter leaves, herb croutons (415kcal) (V)

**GORAM & VINCENT ROASTS**

**ROAST SIRLOIN OF BEEF** Served with all the trimmings, including proper Yorkshires

**ROAST CHICKEN & STUFFING** Served with all the trimmings, including proper Yorkshires

**MAINS**

**GRILLED BUTTERFLIED SEABASS** Romesco sauce, toasted almonds, salsa verde (417kcal)

**ROAST PAVÉ OF COD** Warm tartare sauce, fennel, samphire, dill (336kcal)

**CELERIAC STEAK** Caper and golden raisin dressing, wild mushrooms, cavolo nero, crispy enoki (292kcal) (VGI)

**CHARRED HERITAGE CARROTS** Chickpea, vegan feta and tofu, herb dressing (665kcal) (VGI)

**STEAKS**

Grass-fed, hand-prepared Scottish heritage breed beef from award-winning butcher Donald Russell, dry-aged in Himalayan salt ageing chambers for a minimum of 28 days. Served with watercress and fries.

**FLAT IRON 220G** (954kcal)

**SIDES**

**FRIES** (494kcal) (V) 5.95

**TRUFFLE MASH** (281kcal) (V) 5.95

**FIRE ROASTED NEW POTATOES** Marmite butter (352kcal) (V) 5.95

**CHARRED HISPI** Miso chilli soy, wasabi mayo, crispy onions (255kcal) (V) 5.95

**HONEY ROASTED BUTTERNUT SQUASH** Dukkah spice (371kcal) (V) 5.95

**SAUTÉED GREEN BEANS** (113kcal) (V) 5.95

**DESSERTS**

**CHOCOLATE TERRINE** Chantilly cream, plum (701kcal) (VGI)

**BREAD & BUTTER PUDDING** Bailey's crème Anglaise, chocolate, macadamia (968kcal) (V)

**ICE CREAM & SORBET** (V)

**SELECTION OF CHEESE** Biscuits and chutney (448kcal) Supplement 3.00

Supplement apply to some dishes for dinner inclusive guests, as indicated. Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Starter and/or Desserts and Grill and/or Main, with a side dish or sauce.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. (VGI) = Does not include any ingredients derived from animals. (VGI) = Alternative available that does not include any ingredients derived from animals. (V) = Vegetarian. Cheese boards may contain unpasteurised cheese. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

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