



# Sample Sunday Lunch

Available 12-2.30pm

## Starters

### Slow cooked pork belly

Burnt apple, crackling, cider sauce **£8** MK, SD

### Mozzarella

Compressed melon, pangrattato, roquette, balsamic **£7.50** MK, SD

### Charred asparagus

Parma ham, poached hens' egg, hollandaise sauce **£8.50** MK, SD

### Spicy fish cake

Spinach, caviar sauce **£7.50** E, CR, F, MK, SD

## Salads

### Greek salad

Feta, cucumber, red onion, smoked tomatoes, olives, croutons, yoghurt dressing **£8.50 / £12.50** SD

### Spring vegetable salad

Peas, broad beans, courgettes, baby gem, asparagus, sweet potato, squash & lemon dressing **£7.50 / £11.50** VG, GF, SD

## Sharing boards

For 2 people

### Anti pasti

Parma ham, salami, Milano, olives, buffalo mozzarella, sun-blushed tomatoes, roast artichokes, roast peppers, croutons **£12.50** MK, SD

### Vegetarian anti pasti

Mozzarella, olives, sun blushed tomatoes, charred med veg, hummus, artichokes, olive oil, balsamic, crunchy bread **£11.50** SD, V

### Seafood board

Atlantic prawns, shell on prawns, smoked mackerel, pickled cockles, bloody Marie rose sauce, caper butter, Thai crab beignet **£13.50** CR, MK, F, FC, E

## Allergen codes

C=Celery CR=Crustaceans E=Eggs F=Fish GF=Gluten free L=Lupin MK=Milk MC=Molluscs MU=Mustard  
N=Nuts PN=Peanuts S=Soya SD=Sulphur dioxide SS=Sesame seeds V=Vegetarian VG=Vegan

All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced

For more information about food allergies and intolerances please speak to a member of staff.

\*\* Supplements apply to Stay, Wine & Dine, Luxury 2-night stay and group packages. Please speak to a member of staff for further information is required.



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## Mains

### Pan fried Seabass

Cod cheeks, mussel, clam chowder **£16.50** MK, F, SD, C

### Roast chicken breast

Gnocchi, peas, broad beans, asparagus, mascarpone, basil pesto **£16.50** MK

### Moroccan spiced lamb rump

Roast tomato, cous cous, apricot, coriander, yoghurt **£19.50** MK, SD

### Charred Mediterranean vegetable risotto

Courgettes, aubergine, artichoke, shaved parmesan **£12.50** MK, V

### Caley Hall beer battered cod

Chunky chips, minted mushy peas, lime tartare sauce **£14.95** F, E, SD

### Wholetail scampi

Chunky chips, minted mushy peas, lime tartare sauce **£13.50** E, SD, CR

### Malaysian curry

Jasmine rice, raita, naan bread **£14.50** VG, MK

Add Chicken **£2** Add Prawns **£3**

### Saag curry

Jasmine rice, raita, naan bread **£14.50** VG, MK

Add Chicken **£2** Add Prawns **£3**

### Roast sirloin of beef

Roast potatoes, seasonal veg, cauliflower cheese, Yorkshire pudding, pan gravy **£15.95** E, MK, C, MU, SD

### Nut Roast

Roast potatoes, seasonal veg, cauliflower cheese, pan gravy **£11.95** N, C, SD, MK

## From the grill

### Char-grilled rib-eye steak

Grilled cherry on the vine tomatoes, mushrooms, black garlic mayonnaise, chunky chips, rocket & parmesan salad **£27.50** E, MK, SD, GF

### Buttermilk fried chicken burger

Bacon, mature cheddar, BBQ sauce, coleslaw, fries **£15.50** MK, SD

### The Caley burger

Gem, beef tomato, mature cheddar, crispy onions, truffle mayo, gherkins, fries **£15.50** MK, SD

### Vegetarian burger

Vegan mozzarella, slaw, fries, red pepper ketchup **£13.50**

## Sides

House chopped salad **£3.50** SD, V, VG

Marinated Olives **£3.50** SD, V, VG

Buttered New potatoes **£3** MK

Chunky chips or skinny fries **£3** GF

Naked slaw **£3** SD, V, VG

Buttered peas **£3** MK, V

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