

## Sunday Lunch Menu

One Course £15

Two Courses £20

Three Courses £25

### Starter

Homemade soup of the day **(v) (gfo)**

Ham Hock Terrine with piccalilli and crostini

Crispy Fried Calamari with aioli and watercress **(gfo)**

Smoked Salmon with capers, gherkins, lemon and brown bread **(gfo)**

Teryaki Mushrooms with kimchi, pea shoots and pumpkin seeds **(gf) (vegan)**

### Main

*The Greenhouse Sunday Roast – choose from:*

- Roast topside of beef
- Roast corn fed chicken
- Roast Pork
- Homemade Nut Roast **(vegan, with vegan gravy)**

Served with: Roast potatoes, savoy cabbage, braised red cabbage, local carrots, gravy and a Yorkie  
**(Small portions available £9)**

Truffled Macaroni Cheese **(v)** Grilled Sourdough and a rocket salad

Beer-battered British coastal fish, minted mushy peas and tartar sauce with chips **(gfo)**

Pan Fries Salmon with pea and chorizo risotto, chorizo crisps

Greenhouse beef burger, cheese, bacon, tomato and red onion marmalade, served in a brioche bun with pickles and chunky chips

Tofu and Shiitake Ramen, udon noodles, bok choy and peashoots **(vegan)**

### Dessert

Homemade Lemon Tart, with raspberry sorbet

Chocolate brownie with salted caramel ice cream

Vegan Rice pudding with fruit compote **(gf) (vegan)**

Whiskey and Coke Sticky Toffee Pudding with vanilla ice cream

British cheese board with crackers and chutney