



Sunday Menu

WHILST YOU WAIT

HUMMUS *spiced honey, toasted flatbread (Vg, VA, GFA)* 5.25

NUTS *honey roasted salt & pepper (Vg, GF)* 3.25

MIXED OLIVES *(V, GF)* 3.50

HALLOUMI FRIES *spicy tomato sauce (Vg)* 6.50

STARTERS

WHIPPED FETA *topped with toasted pinenuts, mint, parsley, toasted flatbreads (Vg, GFO)* 7.25

CALAMARI *Parmesan crumb, roasted garlic mayo* 8.25

SMOKED SALMON & *char-grilled Asparagus, served with crème fraîche (GF)* 8.75

TOMATO BRUSCHETTA *red onion, sun-dried tomatoes, plum tomatoes
balsamic glaze (V, GFO)* 7.25

ROASTS

TOPSIDE OF BEEF *(GFA)* 16.95

SHOULDER OF PORK *(GFA)* 15.95

TURKEY CROWN *(GFA)* 15.95

All our meat is locally sourced and purchased from David Moore Family Butchers.

All Sunday lunch is served with a Yorkshire pudding, braised red cabbage, roast potatoes, seasonal vegetables & gravy.

Duo of Meats £17.95 | All Three £18.95

Children's Roast Available £9.50

WELLINGTON *Roasted butternut & lentil wellington served with braised red cabbage, seasonal vegetables & roasted potatoes (V)* 14.25

OTHER MAINS

FISH & CHIPS *freshly beer battered haddock, rosemary fries, tartar sauce & garden peas* 17.95

FISH PIE *cod, king prawns & salmon, Parmesan sauce, topped with creamy mash. Served from a choice of a mixed salad or sauteed greens* 17.25

CHAR-GRILLED SALMON *salad, lemon mayo dressing, red onion, cherry tomatoes & cucumber & cucumber (GFA)* 14.95



SIDES

ROASTED
POTATOES (V) 2.50
ROSEMARY SALTED
FRIES (V) 3.75

GRAVY JUG (GF) 1.50
YORKSHIRE
PUDDING (Vg) 0.50
CAULIFLOWER
CHEESE (Vg) 3.25

SAUSAGE MEAT
STUFFING 2.50
SEASONAL
VEGETABLE (V) 2.50

DESSERTS

CHOCOLATE FONDANT *a melt in the middle chocolate dessert. Served with Gorsehill Abbey 'Just Jersey' ice-cream (Vg)* 7.85

TARTE AU CITRON *a French-styled lemon tart, served with a lemon mascarpone cream (Vg)* 7.25

STICKY TOFFEE PUDDING *a British classic sponge dessert made with chopped dates & topped with a salted caramel sauce, served with Gorsehill Abbey 'Just Jersey' (Vg, GF)* 7.50

PROFITEROLES *Chantilly cream filled Choux pastry, topped with a chocolate mousse (Vg)* 7.50

TORTA DELLA NONNA *or 'grandmother's tart is a traditional Italian custard tart, topped with pine nuts & almonds, served with Gorsehill Abbey 'Just Jersey' ice-cream (Vg)* 7.25

CHEESECAKE CRUMBLE *Deconstructed cheesecake, ask for the flavour of the day (GF, Vg)* 7.50

GORSEHILL ABBEY ICE-CREAMS *Choose two scoops of the following flavours: Just Jersey, Strawberry, Chocolate, or, Guest Flavour (Vg)* 5.95

JUDE'S DAIRY-FREE ICE-CREAM *Choose two scoops of the following flavours: Coconut, Vanilla (V)* 5.95

Our Sunday menu can be made into a set course option.

With any main on this menu we can offer a set menu offering below:

2-course 22.95 | 3-course 28.95

We always advise you to speak to a member of staff if you have any food allergies or intolerance.

We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink.

We declare the main fourteen allergens, but we may be unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

Vg - vegetarian, V - vegan, GF - gluten free, A - meals can be adapted, just ask.