



## Sunday Lunch

### To start

Curried parsnip and apple soup croutons and rapeseed oil

Salt cod and salmon fish cake, melted leeks and beurre blanc

Traditional pate de campagne, chutney and toast

Warm salad of Jerusalem artichoke, and salsify with a crispy poached egg and Parma ham

### Main Course

Potato gnocchi, roasted squash, wild mushrooms and mushroom veloute

Kentish fish stew, new potatoes, spinach and a bouillabaisse sauce

Roasted Beef sirloin with all the trimmings

Turkey and bacon suet pudding, cabbage and creamed potatoes

### Dessert

Passionfruit cheesecake, poached pineapple and clementine sorbet

Dark chocolate delice with rum and raisin ice cream

Selection of British cheese, chutney and biscuits

**(£2 supplement)**

**2 courses £17.95**

**3 Courses £21.95**

A 10% discretionary service charge will be added to bills where there are over 6 people on the table, this goes towards student development activities.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change