

AT THE OLD GOVERNMENT HOUSE

CHEF'S CHOICE SUNDAY LUNCH MENU

3 COURSES - £42 per person

2 COURSES - £35 per person

STARTERS

SWEET CHILLI STICKY BEEF SALAD (GFO)

Pickled vegetables, crispy noodles, sweet chilli glaze

CURRIED HADDOCK FISHCAKE 9

Cauliflower purée, carrot and coriander salad

BEETROOT TARTARE (VG, GFO)

Orange and maple gel, sourdough crisp, micro herbs

VEGAN SALADE NIÇOISE (VG, GF)

Crumbled vegan feta, candied walnuts, seasonal greens

MAIN COURSES

ROAST SIRLOIN OF BEEF 9

Crisp roast potatoes, Yorkshire pudding, cauliflower cheese, buttered seasonal vegetables, red wine pan gravy

PRESSED BEEF SHORT RIB (GFO)

Roasted summer squash purée, sesame and soy Tenderstem broccoli

WILD GARLIC CHICKEN KIEV

Sautéed potatoes, creamed spinach, fine green beans

FILLET OF SEA BASS (GF) 9

Fennel, orange and samphire salad, buttered new potatoes

CUMIN-SPICED FALAFELS (VG)

Courgette purée, sautéed greens, red pepper and roasted almond dressing

DESSERTS

FRESH STRAWBERRIES (GF) 9

Whipped Guernsey cream, crumbled meringue

ICED HONEY AND YOGHURT PARFAIT

Ginger-scented granola, mango sorbet

PINEAPPLE CARPACCIO (VG)

Black pepper and rum syrup, tropical fruit salsa

SELECTION OF ICE CREAMS AND SORBETS (GF) 9

Please ask for today's flavours

(VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available

9 All dishes include products locally grown, caught, reared or produced.

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

A discretionary 12.5% service charge will be added to all food and beverage bills.