

SUNDAY AT THE HUNTER S

Starters

Halloumi fries with garlic mayonnaise (v)
Scotch egg with homemade pickles, mustard & honey sauce
Crispy chicken wings with a spiced chilli honey glaze
Asparagus and avocado salad
Ham and cheese croquettes with apple and mustard sauce
Pan fried tiger prawns with garlic and chilli sauce

Specials

Crab & salad with avocado and pink grapefruit segments
Caramelized foie-gras terrine, brioche toast and fig chutney
Buffalo mozzarella with heirloom tomatoes, tomato water, homemade basil pesto and grissini
Sauteed fillet of sea bass on braised fennel, salad nicoise, fresh tomato & orange coulis
Seared tuna tataki with coconut marinated beansprouts, wasabi and ginger dressing

Sunday Roasts

Each Sunday roast comes with all the trimmings. Choose from:

Salt marsh lamb
Corn fed roast chicken
Hunter vegetarian nut roast (v)
Scottish beef fillet
Kilravock pork belly

Mains

Billingsgate fish & chips served with homemade mushy peas & tartar sauce
Pea & mint tagliatelle with parmesan cheese (v)
Beef Wellington served with mixed greens, hand cut chips & red wine jus
(Serves 2 & 45min wait time)

Puddings

Sticky toffee pudding with toffee sauce & ice cream
Chocolate fondant with ice cream
Spiced apple crumble with salted caramel ice cream
Selection of sorbet and ice cream

Sides

Fries, hand cut or sweet potato chips (v)
Bread and butter (v)
Cocktail sausages & honey mustard
Nocellara olives
Seasonal green salad with walnuts (v)

****Some dishes may contain traces of nuts. Please ask your server if you have any concerns****