



V - VEGETARIAN
VEO - VEGAN
OPTION
GFO - GLUTEN FREE
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FOOD ALLERGIES & INTOLERANCES: If you have any concerns relating to any of the following allergens, please speak to our Duty Manager prior to ordering: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, or sulphur dioxide (sulphites).

PLEASE NOTE: Some menu items may be subject to change



EVERBRIGHT
HOTELS

SUNDAY *Lunch*

1 COURSE £17.95
2 COURSES £23.95
3 COURSES £29.95

TO START

HOMEMADE TOMATO SOUP (GF) (VE) (V)
Sourdough roll

SEABASS, GINGER & LIME FISHCAKE (GFO)
Mixed salad, homemade tartare sauce

HAM HOCK TERRINE (GFO)
Toasted sourdough, sweet piccalilli, mixed salad

PEA & POTATO CROQUETTES (GFO) (VE)
Pea shoots, spicy tomato chutney

TO FOLLOW

TOPSIDE OF ROAST BEEF (GFO)
Yorkshire pudding, roast potatoes, gravy, creamy mashed potatoes, seasonal vegetables

CHICKEN BREAST (GFO)
Yorkshire pudding, roast potatoes, gravy, creamy mashed potatoes, seasonal vegetables

SALMON FILLET (GFO)
Hollandaise, roast potatoes, creamy mashed potatoes, seasonal vegetables

MOROCCAN STYLE PILAF ROAST (VE)
Vegan gravy, vegan mashed potatoes, roast potatoes, seasonal vegetables

BATTERED HADDOCK
Mushy peas, homemade tartare sauce, chips, wedge of lemon

SCAMPI
Garden peas, homemade tartare sauce, chips, wedge of lemon

STEAK PIE
Chips, gravy, seasonal vegetables

TO FINISH

STICKY TOFFEE PUDDING (GFO)
Lakes vanilla ice cream, butterscotch sauce

LAKES TRIO OF ICE CREAM (GFO)
Vanilla, strawberry, chocolate

CHEESECAKE OF THE DAY
Shortbread crumb, Lakes vanilla ice cream

CHOCOLATE TORTE (GF)
Mixed berries, Lakes chocolate ice cream