

# THE NAVIGATION

## SUNDAY MENU

2 COURSES £19.95, 3 COURSES £24.95

### STARTERS

HOMEMADE SOUP OF THE DAY, RUSTIC BREAD (V)  
BBQ CHICKEN CROQUETTES, TOMATO CHUTNEY  
PRAWN, SALMON, HORSERADISH & DILL TERRINE, EN CROUTE  
BAKED GOAT'S CHEESE, ROCKET, PEAR, WALNUT SALAD  
CHICKEN LIVER PATE, TOASTED BREAD, ONION CHUTNEY

### MAINS

ROAST SIRLOIN BEEF, HORSERADISH CREAM, TRADITIONAL ROAST TRIMMINGS, GRAVY  
ROAST PORK BELLY ROLLED, APPLE SAUCE, TRADITIONAL ROAST TRIMMINGS, GRAVY  
HALF ROAST CHICKEN, STUFFING, TRADITIONAL ROAST TRIMMINGS, GRAVY  
TRIO OF MEATS, TRADITIONAL ROAST TRIMMINGS, GRAVY (SUPPLEMENT £4.95)  
BRIE, SQUASH & RED ONION FILO PARCEL, TRADITIONAL ROAST TRIMMINGS, VEGETARIAN GRAVY  
PAN FRIED SEABASS, CRUSHED NEW POTATOES, KALE CABBAGE & HOLLANDAISE SAUCE

#### ADD A SIDE FOR £3.50

CAULIFLOWER CHEESE  
RED CABBAGE

### DESSERTS

WHITE CHOCOLATE CHEESECAKE, MANGO SORBET  
STRAWBERRY PANNA COTTA, FOREST FRUITS  
CHOCOLATE BROWNIE, VANILLA ICE CREAM  
STICKY TOFFEE PUDDING, SALTED CARAMEL ICE CREAM  
SELECTION OF ICE CREAMS, & SORBETS ASK YOUR FRIENDLY BAR STAFF FOR DETAILS  
CHEESE AND BISCUITS, QUINCE JELLY, CELERY, APPLE (£2.95 SUPPLEMENT APPLIES PER PORTION)

*Please note our food is prepared freshly on site & during busy periods there may be a wait for your food. Thank you for your patience.  
Whilst we take every care to preserve the integrity of our dishes to reduce cross contamination, we must advise that all ingredients are handled in a  
multi-use kitchen environment either by our suppliers or at our prep stations and we unfortunately cannot guarantee allergen free dishes.*