

THE NAVIGATION

SAMPLE SUNDAY MENU

PLEASE NOTE THIS MENU CHANGES WEEKLY

2 COURSES £20.95, 3 COURSES £25.95

STARTERS

HOMEMADE SOUP OF THE DAY, RUSTIC BREAD (V)

LAMB BON BONS, MINT YOGURT, PICKLED BABY VEGETABLES

BAKED GOATS' CHEESE, ROCKET, PEAR, WALNUT SALAD

HOMEMADE CHICKEN LIVER PATE, TOASTED BREAD, ONION CHUTNEY

SMOKED SALMON, PRAWN & CREME CHEESE ROULADE, PUFF PASTRY CROUTE, HERB DRESSING

MAINS

ROAST SIRLOIN BEEF, HORSERADISH CREAM, TRADITIONAL ROAST TRIMMINGS, GRAVY

ROAST PORK, 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.