

THE NAVIGATION

SAMPLE SUNDAY MENU

(PLEASE NOTE THIS MENU CHANGES WEEKLY)

2 COURSES £21.95, 3 COURSES £27.95

STARTERS

SOUP OF THE DAY, RUSTIC BREAD

MOZZARELLA STICKS, CRANBERRY MAYO

MINI-GREEK MEZZE

HALF BBQ RIBS, RED ONION, TOMATO & ROCKET GARNISH

ATLANTIC SHRIMP COCKTAIL, PICKLED CUCUMBER, TORTILLA CHIPS

MAINS

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

ROAST PORK BELLY, APPLE SAUCE, TRADITIONAL ROAST TRIMMINGS, GRAVY

ROASTED HALF CHICKEN, STUFFING, TRADITIONAL ROAST TRIMMINGS, GRAVY

TRIO OF MEATS, TRADITIONAL ROAST TRIMMINGS, GRAVY (SUPPLEMENT £4.95)

PAN FRIED SALMON, BOILED NEW POTATOES, GREENS, HOLLANDAISE SAUCE

BRIE, SPINACH, MUSHROOMS, CARAMELISED ONION FILO PARCEL, TRADITIONAL ROAST TRIMMINGS, VEGETARIAN GRAVY

ADD A SIDE FOR £3.50

CAULIFLOWER CHEESE

DESSERTS

STICKY TOFFEE PUDDING, SALTED CARAMEL ICE CREAM

CHOCOLATE GANACHE & PRALINE TORTE, CREME FRAICHE

LEMON MERINGUE, RASPBERRY SORBET

VANILLA CHEESECAKE, COMPOTE BERRY

SELECTION OF ICE CREAMS, SORBETS

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.