



# CHANNELS

— Bar & Brasserie —

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## SUNDAY LUNCH

*Adult's £22.95 three courses, £19.95 two courses | Children under 12yrs £15.95*

### TO START

#### HOMEMADE SOUP OF THE DAY

With grilled sourdough

#### PRAWN & CRAYFISH COCKTAIL

Brown bread and butter

#### MUSHROOMS ON GRILLED SOURDOUGH V

With a fried hens egg

#### CHICKPEA BHAJI V

Mango yoghurt, dukkha

#### CHICKEN LIVER PARFAIT

Red onion, balsamic, toasted brioche

### DESSERT

#### STICKY TOFFEE PUDDING

Treacle, whipped clotted cream

#### BLACK FOREST TONKA BEAN CREAM

Horlicks ice cream, cherry, chocolate

#### CHOCOLATE ORANGE BREAD & BUTTER PUDDING

With crème anglaise and vanilla ice cream

#### CRUMBLE TART OF THE DAY

With crème anglaise and vanilla ice cream

#### TRIO OF ICE CREAM AND SORBETS

With crunchy bits

#### FARMHOUSE CHEESE SELECTION

Grapes, Celery, Walnuts, Dried Fruit, Crackers

### MAIN COURSE

#### ROAST SCOTCH SIRLOIN OF BEEF

With fresh hot horseradish sauce

#### ROAST RACK OF PORK

With crackling

#### ROAST CHICKEN BREAST

With sage and onion stuffing and a pig in blanket

*All the above are served with roast potatoes, seasonal vegetables a Yorkshire pudding and roast gravy.*

#### BATTERED FISH OF THE DAY

Smashed peas, tartar sauce, lemon, rustic chips with salt and vinegar seasoning

#### MACARONI CHEESE V

Truffle mornay, wild mushroom, patty pan, cauliflower

#### HAM AND FRIED HENS EGGS

Rustic chips

**FILTER COFFEE OR TEA & MINCE PIES**



**We would love to hear your feedback on our Trip Advisor. Please search for Channels Bar & Brasserie.**

All of our food is prepared in a kitchen where nuts, glutes and other allergens may be present, our menu descriptions do not include all ingredients. If you have a known food allergy or intolerance please let us know before ordering, full allergen information is available from Management if required.

Please note we do not include a service charge on your bill.