

SUNDAY LUNCH

STARTERS

Southwest Coast Crab
Dill, apple, pickled cucumber
House Smoked Duck
Carrot, cherry beer, pickled onion, port wine syrup
Pressed Pork Belly
Cauliflower, crackling crushed pea
Butternut Squash Soup
Chili oil, pumpkin seeds, creme fraiche
Heritage Beetroot
Whipped goats' cheese, caramelised walnuts

MAINS

Stone Bass
Lemon, caper butter sauce
Roast Sirloin of Beef
Yorkshire pudding, thyme jus
Roast Pork Loin
Crackling, seasoning, apple sauce
Lamb Rump
Rosemary, garlic
Red Lentil & Pecan Nut Roast
Roasted vegetables, spinach, asparagus

All served with roast potato, smoked applewood, cauliflower, broccoli, toasted almonds, sticky red cabbage

DESSERT

Triple Chocolate Brownie
Peanut, mousseline, banana
Toasted Almond & Raspberry Cheesecake
Dark chocolate sorbet
Vanilla Creme Brulee
Raspberry sorbet
Selection of Bath Cheeses
Chutney, grapes, crackers
Sticky Toffee Pudding
Clotted cream, ice cream

Three courses £39 per person

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

V – Vegetarian. VE – Vegan. GFA – Gluten free available with some modifications. NGCI – Non gluten containing ingredients

IT'S ALL ABOUT THE FOOD

At Macdonald Hotels & Resorts, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days. All our poultry and pork is farmed in the UK, our bacon is British dry cured and our shelled eggs are 100% free range.

We are fully committed to prioritising animal welfare and will only work with suppliers who share the same level of commitment to best practice in animal welfare management on their farms.