

SUNDAY LUNCH

Oliver's



Sunday Lunch Menu

(2 COURSES: £20 - 3 COURSES: £25)

Starters

French onion soup (GFO) (VEO)

Served with gruyère croute

Smoked salmon (GFO)

Served with lemon crème fraîche, capers and brown bread and butter

Chicken liver paté (GFO)

Served with fruit chutney and melba toast

Smoked mackerel (GF)

Served with a fennel, cucumber and carrot salad, horseradish cream

Sauteed garlic wild mushrooms (V)

Served on sourdough toast

Goats' cheese and red onion tart (V)

Served with rocket and a green olive tapenade

Starters for 2 (to share)

(supplement of £5.00 if served as individual starter)

Baked camembert

Served with freshly baked baguette and red onion chutney

Cured meat and cheese platter

Desserts

Tarte au citron (V)(GF)

Served with fresh raspberries and raspberry sorbet

Chocolate fondant (V)

Served with vanilla ice cream

Apple tarte tatin (V)

Served with clotted cream and blackberries

Crème brûlée (V)

Served with lemon shortbread

Selection of ice Cream (V)

or sorbet (VE) (3 scoops)

Ice cream: Vanilla, chocolate, lotus biscoff, salted caramel
Sorbet: Alphonse mango, lemon, blood orange

Classic French cheese board (V)

Served with with biscuits, celery, grapes and chutney (£5.00 supplement)

Mains

Beef bourguignon (GF)

Served with herb mashed potatoes

Roast confit of duck leg (GF)

Served with potato fondant and cherry jus

Pot-roasted chicken breast (GF)

Served with new potatoes, broccoli and a mustard tarragon sauce

Pan-fried sea bream fillet (GF)

Served with parmentier potatoes, samphire and a cider sauce

Roasted butternut squash (VE)(GF)

Served with courgette and red peppers with couscous, rocket and harissa mayo

Roasts

Roast beef, chicken or pork

(All our roasts are served with duck fat-roasted potatoes, seasonal vegetables, cauliflower cheese and Yorkshire puddings)

Sides: (£5 each)

Green beans with shallots

Fries

Tenderstem broccoli with toasted almonds

Parmentier potatoes

Parsley new potatoes

Buttered heritage carrots

Rocket & parmesan salad

(V) Vegetarian ≈ (VE) Vegan ≈ (VEO) Vegan Option ≈ (GF) Gluten-Free ≈ (GFO) Gluten-Free Option

Our kitchen handles a variety of allergens – if you have any specific dietary requirements, please make us aware when you book, or speak to your server. A discretionary 10% service charge will be added to your final bill.