



CHANNELS

— Bar & Brasserie —

SUNDAY LUNCH

Adult's £24.95 three courses, £19.95 two courses

TO START

HOMEMADE SOUP OF THE DAY **V**
Grilled sourdough

PRAWN & CRAYFISH COCKTAIL
Brown bread and butter

WHIPPED CHICKEN LIVER PARFAIT
Smoked duck, pistachio, sourdough

CHICKEN RILLETTE
Pickled mushroom, tarragon mayo, chicken cashew
caramel

TREACLE CURED SALMON
Avocado, Asian turnip, egg yolk

CAULIFLOWER CHICKPEA BHAJI **V**
Mango yoghurt

DESSERT

APPLE, PEAR & CRANBERRY CRUMBLE
Crème anglaise

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
Granola, Chantilly cream

APRICOT BREAD & BUTTER PUDDING
Crème anglaise, vanilla ice cream

LEMON CURD SWISS ROLL
Clotted cream ice cream, pistachios

TRIO OF ICE CREAM
Strawberry, chocolate and honeycomb with
crunchy bits

FARMHOUSE CHEESE SELECTION
Grapes, Celery, Walnuts, Dried Fruit, Crackers

MAIN COURSE

TREACLE CURED 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

HAM AND FRIED HENS EGGS
Rustic chips

'MAC & CHEESE' **V**
Roast cauliflower, broccoli, red endive

SCAMPI
Served with homemade tartar, skinny fries

V: Vegetarian

FILTER COFFEE OR TEA & CHOCOLATES



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, gluters 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.