



## **SUNDAY GOSPEL BRUNCH**

### **STARTERS**

Poached hen's egg served on sautéed greens, toasted muffin, maple syrup glazed pancetta with hollandaise sauce	£6.95
Smoked haddock fishcakes with chilli & lime mayonnaise	£6.95
Confit Asian duck spring rolls with pomegranate & radish salad	£7.95
Chicken liver pate with bourbon soaked raisins & black brioche	£6.95
(v) Homemade soup of the day with freshly baked artisan bread	£4.95
Hot smoked salmon rillette with pickled cucumber & rosemary croute	£6.95

### **MAINS**

Slow braised lamb shoulder with fondant potato, buttered kale, minted peas & jus	£15.95
8oz sirloin steak with triple cooked chips, slow roasted vine tomatoes & three pepper sauce	£18.95
Pan seared salmon with herb crushed new potatoes, spinach and shrimp butter	£16.95
(v) Roasted beetroot and goats cheese risotto	£10.95
Beer battered Cod served with hand-cut chips, homemade tartare sauce and mushy peas	£13.95
Full Cuban Breakfast	£13.95

### **ROASTS**

Roast beef with a homemade Yorkshire pudding	£15.95
Garlic & herb roasted chicken breast	£14.95
Vegetarian nut roast	£11.95

All roasts served with crisp roast potatoes, Savoy cabbage with bacon, sticky chantenney carrots, minted peas and red wine gravy.

## **SUNDAY DESSERTS**

Mint crème brulee with a chocolate chip cookie	£5.95
Sticky toffee pudding with butterscotch sauce & vanilla bean ice cream	£5.95
Rich chocolate tart with raspberry ripple ice cream	£5.95
Homemade Bailey's cheesecake	£5.95

## **TEA & COFFEE**

Americano	£1.95	Macchiato	£1.95
Cappuccino	£2.50	Double macchiato	£2.75
Latte	£2.25	Espresso	£1.75
Mocha	£3.80	Double Espresso	£2.50
Hot chocolate	£2.75	Breakfast Tea	£1.75
Green Tea	£1.75	Peppermint Tea	£2.00

## **HAVANA SELECCION DE MAESTROS EXPERIENCE**

Havana Seleccion De Maestros is a triple barrel aged rum £9.95  
which represents the ultimate expression of the extraordinary collaboration  
between the members of the Maestros Guild of Cuba.

The finishing process of the Seleccion de Maestros, gives the rum its unequalled  
aromatic bouquet and an exceptional smoothness, this is a quality that has been  
rewarded by some of the world's most influential spirits competitions for many  
years.

We have paired this world renowned rum with a fresh hot espresso and homemade  
chocolate and orange fudge. This trinity of flavours combine and complement each  
other for a delectable experience.

Ladies and Gentleman may we introduce this wonderful after dinner indulgence...  
The Havana Seleccion de Maestros Experience!

## **CAFE CUBANO**

Double espresso, condensed milk, Havana Especial rum, white Crème de Cacao £4.95  
and hot frothy milk, dusted with cinnamon and nutmeg,  
Served with warm biscotti and a chilled glass of mineral water.

