

SYMONDS

at Redwood

SUNDAY LUNCH

12-3PM



STARTERS

Soup of the day, with homemade bread and butter (V)
Smoked chicken and ham terrine, plum chutney, sourdough croute
Atlantic prawn cocktail, Bloody Mary Marie rose sauce (GF)
Heritage tomato, English feta, olive, melon, basil (V) (GF)

MAINS

Roast sirloin of beef, goose fat roasted potatoes, Yorkshire pudding, horseradish sauce
Roast leg of lamb, goose fat roasted potatoes, Yorkshire pudding, mint sauce
Seabream, goose fat roast potatoes, crushed peas, beurre noisette (GF)
Goats cheese and beetroot ravioli, pesto dressing (V)

All served with seasonal vegetables, cauliflower cheese and pan gravy

DESSERTS

Warm chocolate brownie, peanut brittle, pistachio ice cream (V) (N) (P)
Gooseberry tart, elderflower and ginger sorbet, honeycomb (V)
Selection of ice creams and sorbets (V) (GF)
Selection of British cheese served with chutney and savoury biscuits

One course – £15.00

Two courses – £19.95

Three courses – £24.95



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(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.