



**A R I A**

**Sunday Brunch**

**3 course menu**

**With soft drinks, tea and coffee £30**

**With 2 house drinks £40**

**With 2 glasses of Moët Champagne £50**

**STARTERS**

**Heritage tomato gazpacho (VG)**

Heritage tomatoes, basil oil, garlic and thyme croutons

**Haloumi Superfood salad (V)**

Baby spinach, cucumber, avocado, pomegranate, sugar snaps, toasted pinenuts

**Salmon Nicoise**

Seared salmon, poppy seeds, potatoes, beans, tomatoes, olives, quail egg, baby gem

**MAIN COURSES**

**Traditional roast beef striploin**

roast potatoes, roast vegetables, Yorkshire pudding

**Baked salmon**

yoghurt marinade, pea chutney, warm cous cous salad

**Wild mushroom risotto (V)**

Asparagus, parmesan, truffle oil

**DESSERTS**

**Seasonal fruit platter**

**Chocolate brownie, berry compote, honeycomb ice cream**

**Summer berry cheesecake, Chantilly cream (V)**

**Farmhouse cheese board, apricot chutney, artisan cracker (V)**