

## COCKTAILS

### BLOODY MARY

GREY GOOSE VODKA,  
TOMATO JUICE, TABASCO,  
WORCESTERSHIRE SAUCE,  
AND CELERY SALT

### VIRGIN MARY

TOMATO JUICE, TABASCO,  
WORCESTERSHIRE SAUCE,  
AND CELERY SALT

### BUCKS FIZZ

LES ROCQUETTES  
PROSECCO WITH OJ

### BELLINI

LES ROCQUETTES  
PROSECCO WITH PEACH  
PUREE

### KIR ROYALE

LES ROCQUETTES  
PROSECCO WITH HAUTE  
MAISON CRÈME DE CASSIS

### SCREWDRIVER

GREY GOOSE VODKA AND OJ

**SUNDAY LUNCH  
SPECIAL PRICE £5.95**

## SOUP & APPETIZERS FROM THE CHEFS MARKET TABLE

THE CENTRE PIECE OF SUNDAY LUNCH AT  
LES ROCQUETTES HOTEL

A BUFFET OF SEAFOOD, CRUSTACEA, CHARCUTERIE,  
PATES, RILLETES, SALADS, VEGETABLES AND FRESH  
ARTISAN BREADS

ASK WHAT OUR SEASONAL SOUP IS THIS SUNDAY

## SAMPLE SUNDAY LUNCH MENU

## SUNDAY ROASTS

ROAST SIRLOIN OF  
ABERDEEN ANGUS BEEF  
AND OUR HERB YORKSHIRE  
PUDDING

ROAST LOIN OF PORK,  
ROCK SALTED CRACKLING  
WITH HOMEMADE APPLE  
SAUCE AND CIDER JUS

HOMEMADE NUT ROAST  
WITH ROAST VEGETABLE  
GRAVY

SERVED WITH ROASTED  
GLAZED PARSNIPS, CARROTS  
AND BUTTERED GREENS WITH  
ROAST POTATOES

## DESSERTS

FROM THE KITCHEN

WARM STICKY  
GOOSEBERRY PUDDING  
*homemade elderflower  
ice cream & chocolate  
granola*

GIN & LIME CHEESECAKE  
*homemade blueberry  
ripple ice cream*

FARMHOUSE CHEESE AT  
YOUR TABLE  
*With chutney and biscuits*

(V/VE) SPICED POACHED  
PEAR  
*Strawberry Granita*

## MAIN COURSES

### BEEF RAREBIT

*braised Short Rib of Beef topped with Welsh Rarebit,  
Madeira Wine glazed shallot a la crème*

### BAKED THREE FISH PIE

*topped with crispy chives, cheesy mash potato  
served with seasonal vegetables*

### STEAMED FILLET OF POLLOCK

*with chorizo steamed mussels & Chablis beurre blanc*

### (V) (VE) VEGAN SPICED CAULIFLOWER EN CROUTE

*With spinach dahl & aromatic coconut*

### (V) (GF) RED CABBAGE, APPLE & BRIE ROULADE

*With homemade red onion marmalade*

**“WE DON'T DO SUNDAY LUNCH; WE DO  
LUNCH ON SUNDAYS”**

**2 COURSES £17.50**

**3 COURSES £22.50**