



1 COURSE £21
2 COURSE £26
3 COURSE £32

Sunday Lunch

STARTERS

Home Baked Bread Basket with Alioli V

Roasted Red Bell Pepper Soup V/VGO/GOA
Smokey Paprika Oil, Lentil & Corn Fritter, Our Own Bread & Salted Butter

Prawn Pil Pil GOA 13

Tiger Prawns Cooked In Olive Oil, Garlic, Green Chilli, Soft Herbs & Lemon, With Sourdough Toast

**Ham Hock & George Stafford Black Pudding
Scotch Egg**
Red Pepper Katsu Ketchup

Chicken & Girolle Mushroom Pate GOA
Toasted Baguette, Quince Jelly Dressing & Chicken Crackling

MAINS

Traditional Sunday Roast VGO GFO

With a choice of Dry Aged Rump Beef, Pork, Gammon, Chicken or a Vegetarian Nut Roast, Served with Rich Gravy, Yorkshire Pudding, Roast Potatoes, Parsnips, Carrots, Cauliflower Cheese & Seasonal Vegetables

Thai Spice Tiger Prawn Linguini VOA/GOA
Parmesan, Sweet Herbs & Lemon crème fraiche

Traditional Fish & Chips GFO
With Triple Cooked Chips, Mushy Peas & Tartar Sauce.

Tandoori Inspired Risotto GF VE
Pickled Onion Bhaji, Roasted Tomatoes, Yeast Flakes & Chive

GasLamp Smashed Burger VGO
Toasted Brioche Bun, Smoked Ranch Dressing, Shredded Cabbage, Melted Cheese, Maple Bacon Strips, Pickled Onion Ring. Served With Mixed Salad, Fries & Slaw
(Moving Mountains Burger Available VE)

Himalayan Salt 30-day DRY-AGED steaks
8oz Fillet +15, 10oz Ribeye +13 10oz Sirloin +11, 10oz Rump +9
With Triple-Cooked Chips, Herby Mushroom & Roasted Tomato
Sauces, Peppercorn, Diane, Blue Cheese, Roasted Garlic Butter, Madeira Jus 4

DESSERTS

GasLamp Cheese Selection GFO V
GasLamp Chutney, Artisan Crackers, Apple, Celery, Grapes & Salted Butter

Cointreau Chocolate Orange Tart V
Chocolate Pastry, Walnut Butter Ice Cream

Rhubarb & Custard Cheesecake V
Rhubarb Ice Cream & Rhubarb Crumble

Selection of Homemade Ice Creams & Sorbets VOA

Ask Your Server For Today's Flavours

Blackberry & Almond Crumble VE/GF
Coconut & Tonka Bean Ice Cream

GasLamp Eton Mess Sundae GOA
A Selection Of Our Homemade Ice Creams, Meringue, Anglaise Sauce & Crème Cotta

Muscovado Sticky Toffee Pudding V
Salted Caramel Ice Cream.

SIDES £5.00

Triple Cooked Fat Chips
Seasoned/Truffle Fries
Creamed Garlic Spinach
Orange & Cardamon Carrots
Onion Rings

Buttered Young Greens
Cheddar & Chive Mash
Roasted New Potatoes
Three Cheese Cauliflower Gratin
Sweet Potato Fries

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES

GF- GLUTEN FREE, V- VEGETARIAN, VE VEGAN, VGO-VEGAN OPTION
AVAILABLE, GFO GLUTEN FREE OPTION.