SUNDAY LUNCH MENU

One course £18.95

Two courses £24.95

Three courses £29.95



Nibbles

Pork Scratchings

& apple sauce £4.00

Warm Artisan Bread

with olive oil and aged balsamic £4.00

Marinated Olives

and sun-blush tomatoes £4.00

Starters

Soup of the Moment

with crusty bread (V) (VGA) (GFA)

Rosemary and Sea Salt Grilled Goats Cheese

with waldorf salad (V)(GF)

Chargrilled Chicken Caesar Salad

with parmesan & croutons (GFA)

Duck and Cognac pate

with caramelised red onion, dressed leaves & toast (GFA)

Crumbled Feta, Beetroot and Olive Salad

with watercress & balsamic (V) (GF)

Mains

Dry Aged Sirloin of Beef

with horseradish crème fraiche (GFA)

Sage Roast Loin of Pork

with baked apple compote (GFA)

Rosemary Roast Leg of Lamb

with garden mint sauce (GFA)

Lemon and Thyme Roast Breast of Chicken

with cranberry and port compote (GFA)

Roasted Vegetable Wellington (V)

All above served with yorkshire pudding, stuffing, roasted potatoes, roasted vegetables, buttered vegetables, red wine gravy

Cider Battered Cod and Chips

with mushy peas, tartar sauce & lemon (GF)

Sides - £3.50 -

Cauliflower Cheese (GF) (V)

Truffle and Parmesan fries (V)

Beer Battered Onion Rings (VG) Buttered Purple Sprouting Broccoli

and smoked maldon sea salt (VG)

Desserts

Triple Chocolate Brownie

with berries & vanilla ice cream (V) (GF)

Apple and Pear Crumble

with vanilla custard (V)

Sticky Toffee
Pudding with
Butterscotch Sauce
& salted caramel ice

& salted caramel ice cream (V)

Selection of Ice Cream & Sorbet - Please ask your server for today's selection (V) (GF)

- Hot Drinks- From £3.50

Wide range of coffees, teas, and hot chocolate

(VG) VEGAN (VGA) VEGAN AVAILABLE (GF) GLUTEN FREE (GFA) AVAILABLE GLUTEN FREE (V) VEGETARIAN