

Sunday Lunch Menu

One Course £18.95 Two Courses £24.95 Three Courses £29.95

Nibbles

Pork Scratchings

with apple sauce
£4.00

Warm Artisan Bread

with olive oil and aged balsamic
£4.00

Marinated Olives

with sun blushed tomatoes
£4.00

Starters

Soup of the Moment

served with crusty bread
(vga,gfa)

Duck & Cognac Pate

with onion jam, mixed lettuce, and toast
(gfa)

Bresola and Buffalo Mozzarella Salad

with dressed rocket leaves
(gfa)

Grilled Halloumi Salad

with cherry tomatoes and rocket leaves
(gfa)

Goats Cheese and Spring Onion Tart

with cranberry coulis and dressed leaves

Sides

Cauliflower Cheese ^(v,gf)
£3.50

Truffle and Parmesan Fries ^(v,gfa)
£5.50

Buttered Purple Sprouting Broccoli
with smoked Maldon sea salt ^(v,vg)
£3.50

(V) VEGETARIAN

(VG) VEGAN

(VGA) AVAILABLE VEGAN

(GF) GLUTEN FREE

(GFA) AVAILABLE GLUTEN FREE

All our food is prepared in a kitchen where nuts, gluten, and other allergens are present. Our menu descriptions do not include all ingredients. If more information about allergens is required please ask a member of the team.

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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 sauce ^(gfa)

Vegetable Wellington ^(v)

All above served with:

Yorkshire pudding, stuffing, roasted potatoes, roasted vegetables, buttered vegetables, and red wine gravy.

Desserts

Triple Chocolate Brownie
with vanilla ice cream and chocolate sauce ^(gfa, vga)

Sticky Toffee Pudding
with butterscotch sauce and vanilla ice cream ^(gfa)

Warm Plum and Mixed Berry Crumble
with vanilla custard ^(vga)

Selection of Ice Cream and Sorbet
Please ask your server for today's selection ^(v, gf)

Selection of Hot Drinks from £2.75
Americano | Cappuccino | Latte | Double Espresso
Breakfast Tea | Speciality Tea | Hot Chocolate

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