



SUNDAY LUNCH MENU

STARTERS

SOUP OF THE DAY

Crusty bread, croutons

KING PRAWN & CRAYFISH COCKTAIL

Sundried tomatoes, crisp baby gem, pickled cucumber served on sourdough

ROLLED BELLY PORK

Japanese pickles, rice cracker, soy and sesame seed dressing

ROASTED PARSNIP RISSOTTO

Salsa verde, parsnip crisp

MAINS

ROAST BEEF SIRLOIN

Yorkshire pudding, crispy roast potatoes, creamy mash, beef fat carrot & gravy

ROASTED CHICKEN SUPREME

Yorkshire pudding, crispy roast potatoes, creamy mash, beef fat carrot & gravy

ROASTED PORK FILLET

Creamy mash, beef fat carrot, crispy roast potatoes, pork crackling & apple compote

BAKED LARDER FISH PIE

Sauted garlic greens

ROASTED BUTTERNUT SQUASH & SPINACH

GNOCCHI

Roasted hazelnuts & parmesan

(all mains to be served with vegetable sides of the day)

DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce & vanilla icecream.

HOMEMADE TART

Chef's homemade tart

CHERRY & DARK CHOCOLATE PROFITEROLE

Chocolate mousse with a cherry cream filled profiterole

SELECTION OF CHEESE'S CHUTNEY, PICKLED CELERY

2 COURSE – £30

3 COURSE – £35

Please note, some of our vegetarian dishes can be adapted to vegan. some dishes can also be adapted to suit a gluten free diet, please ask a member of staff for details. (V) vegetarian / (VG) vegan