

Sunday Lunch Menu

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

Nibbles

Cheesy Garlic Bread

£5.75

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

(v,vga,gfa)

Baked camembert

with mixed leave salad and sourdough toast

Bresola

with mixed leaves, olives, and sun-dried tomato salad with homemade dressing

(gfa)

Ham hock terrine

with apple plum chutney and toast

(gfa)

Sides

Cauliflower Cheese

(v,gf)

£3.50

Truffle and Parmesan Fries

(v,gfa)

£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.

Sunday Lunch Menu

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)

Roasted Vegetable Wellington
(v)

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

Desserts

Triple chocolate brownie served
with vanilla icecream and chocolate sauce
(gfa,vga)

Sticky toffee pudding served
with butterscotch sauce and vanilla ice cream
(gfa)

Warm apple and mixed berry crumble served
with vanilla custard
(vga)

Selection of ice cream and sorbet
(vga)

Selection of Hot Drinks from £3.50
Americano | Cappuccino | Latte | Double Espresso
Breakfast Tea | Speciality Tea | Hot Chocolate

(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.