

Sunday lunch

All our dishes are freshly prepared to order using quality ingredients.
We take pride in cooking properly and appreciate your patience.

STARTERS

Bloody Mary Prawn Cocktail.....£11.95

Malted bloomer and dill butter. (gfa)

Italian Burrata.....£9.95

Warm Caramelised Onions, Watercress Pesto and Artisan Roll. (gfa, v)

Soup of the Day.....£8.50

Crusty bread roll and herb butter (v, vea, gfa)

SIDE DISHES & EXTRAS

£5 each
or 2 for £8

Sautéed Greens (gf)

Extra Roasties (gf)

Cauliflower Cheese (gf)

Crushed New Potatoes (gf)

x2 Extra Yorkshire Puddings

Roasted Root Vegetables (gf)

DESSERTS

Traditional Sticky Toffee Pudding£8.95

Butterscotch sauce, honeycomb ice cream and honeycomb shard. (gfa)

New York Baked Cheesecake.....£9.50

Raspberry compote and sour cream.

Coffee of Your Choice &

Bite-Sized Brownie. (gf)£6.50

MAINS

Butchers Choice Roast Beef.....£24.95

Served pink, with Yorkshire pudding, roast potatoes, roasted root vegetables and house gravy. (gfa)

Roast Belly of Pork.....£22.95

Burnt apple and tarragon puree, Yorkshire pudding, roast potatoes, roasted root vegetables and house gravy. (gfa)

Roast Chicken, Stuffing & Gravy Pie.....£21.95

Served with crushed new potato mash and roasted root vegetables.

Hot Roasted Salmon Salad.....£18.95

Roasted citrus & hickory salmon, mixed leaves, charred marinated peppers and basil pesto dressing (gf)

Roasted Sweet Potato,

Butternut Squash & Chickpea

Red Thai Curry.....£18.95

Jewelled basmati rice, garlic & coriander naan (vea, gfa)

Dark Chocolate Brownie.....£8.95

Bitter chocolate sauce, vanilla ice cream (gfa)

Affogato.....£7.50

Vanilla ice cream with freshly brewed espresso (gf)

Add Tia Maria, Baileys or Cointreau.....+£3

Selection of Ice Creams

& Sorbets. (gf)£2.50 per scoop