



SUNDAY LUNCH MENU

Homemade Starters

Soup of the day, warm crusty bread (v) - £5.95

Game terrine, fruit chutney, toast - £7.95

Warm goats' cheese, red onion tart, pear, walnut salad (GF) - £7.50

Wild mushroom, pumpkin risotto (v, vegan & GF) - £7.95

Mains

Roast sirloin of beef (served rare unless requested otherwise) - £16.50

Garlic and rosemary roast leg of lamb - £15.95

Slow roasted shoulder of pork, apple sauce, crackling - £13.75

Thyme roast chicken suprême, chestnut stuffing - £12.95

Trio of three meats or poultry - £17.50

(Adult's small roast - £8.95)

All of the above served with roast potatoes, fresh vegetables, Yorkshire pudding, gravy

Haddock, spring onion fishcakes, parsley sauce (GF) - £12.95

Jackfruit, chick pea tagine, herb cous cous (v & vegan) - £11.50

Warm ciabatta filled with a choice of roast beef, lamb, pork and apple, or chicken and stuffing (includes chips and a salad garnish) - £9.75

Children's Menu - £7.95*

(Includes a drink and dessert)

Cheeseburger, chips, baked beans

Breaded wholetail scampi, chips, peas

Homemade crispy chicken nuggets, potato wedges, peas

Spaghetti pasta, tomato sauce (v, vegan & GF)

Children's Sunday roast (*£1.00 supplement)

Homemade Desserts (v) - £6.95

Apple crumble, vanilla custard (GF)

Sticky toffee pudding, toffee sauce, dairy ice cream (v & GF)

Raspberry, white chocolate cheesecake (v)

Coconut rice pudding (vegan & GF)

The '(v)' symbol means that the dish may be suitable for vegetarians. '(GF)' means gluten free.
'(GF*)' and '(vegan*)' means can be served in a gluten free/vegan alternative.

All our food is prepared in a kitchen in which nuts, cereals containing glutes and other foods known to cause allergic reactions may be present. Our menu descriptions do not include all ingredients. Please let us know before ordering if you have a food allergy or intolerance. Full allergen information for food and drink is available upon request.