



SUNDAY LUNCH MENU

Homemade Starters

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

Chicken liver pate, toast, chutney - £7.25

Tuna nicoise tart, garlic dressing (GF) - £7.50

Crispy chick peas, avocado, beetroot hummus (vegan) - £7.25

Mains

Roast sirloin of beef (served rare unless requested otherwise) - £15.25

Garlic and rosemary roast leg of lamb - £14.95

Slow roasted shoulder of pork, apple sauce, crackling - £13.50

Thyme roast chicken supreme, chestnut stuffing - £11.95

Trio of three meats or poultry - £16.95

(Adult's small roast - £8.50)

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

Grilled salmon fillet, prawn and caper butter, new potatoes, green beans - £14.95

Jack fruit meatballs, spaghetti, spicy tomato sauce (vegan & GF) - £11.95

Warm ciabatta filled with a choice of roast beef, lamb, pork and apple, or chicken and stuffing - £9.50

Please turn over for dessert choices

Homemade Desserts (v) - £6.95

Raspberry panecotte, biscotti biscuit

Dark chocolate tart, salted caramel dairy ice cream

Poached pineapple, caramel pepper sauce (vegan & GF)

Apple crumble, custard (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 glutens 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.