



Sunday Lunch

2 Courses £22 | 3 Courses £25

CHILDREN UNDER 12 HALF PRICE

STARTERS

FRESH HOMEMADE SOUP (V)

served with bloomer bread - please ask for our GF option

CLASSIC PRAWN COCKTAIL

succulent Atlantic prawns dressed with lemon oil & marie rose sauce

CHICKEN LIVER PARFAIT

with date & tamarind chutney, toasted breads

CRANBERRY & GOATS CHEESE TART

served with walnuts and dressed rocket salad (V)

MAINS

ROAST LOIN OF PORK

succulent & tender with crispy crackling & 'Wildsider' gravy

PAN FRIED CHICKEN FILLET

served with homemade sage & onion stuffing & rich chicken gravy

FISH OF THE DAY

Please see server for today's fish option

"ANDREWS" ROAST TOPSIDE OF BEEF

with roast parsnip & a rich red wine gravy

BRAISED SHOULDER OF LAMB

with roasted roots & braised lamb gravy
£3.50 supplement

CLASSIC NUT ROAST (V)

a mix of mushrooms, vegetables, pulses and nuts served with vegetarian gravy

All main courses are accompanied by roast potatoes, carrot & swede mash, fresh vegetables, cauliflower cheese & Chef's special Yorkshire Pudding

A BIT ON THE SIDE

CREAMY MASH (V) £5 PIGS IN BLANKETS £6 ROASTED ROOT VEGETABLES (V) £5

PUDDINGS

STICKY TOFFEE PUDDING

with rich buttery toffee sauce & vanilla ice cream

BAILEYS BRULEE

crisp caramel topping & accompanied with homemade shortbread

DOUBLE CHOCOLATE BROWNIE (GF)

served with a mixed berry compote & vanilla ice cream

ICE CREAM SELECTION (GF)

choose 3 scoops from vanilla, strawberry, chocolate or salted caramel

CHEESE & BISCUITS

cheddar, stilton & brie with crackers and homemade red onion chutney £3.00 supplement

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.

A 10% discretionary service charge is added to your bill.