



SUNDAY LUNCH

2 Courses £22 3 Courses £25

Children under 12 half price

STARTERS

Beetroot Hummus flatbread, pomegranate, almonds VG

Prawn Cocktail, marie rose, bloomer

Ham hock, caper berry, parsley, toast

Soup of the Day, bloomer VG

MAINS

Braised Shoulder of Lamb

roasted roots, braised lamb gravy £3.50 supplement

Roast Loin of Pork

crackling, cider gravy

Nut Roast

mushrooms, vegetables, pulses and nuts with gravy V

Roast Topside of Beef

roast parsnip, red wine gravy

Pan Fried Chicken Fillet

sage and onion stuffing, chicken gravy

Fish of the Day

SIDES

Pigs in Blankets £6

Roasted Root Vegetables V £5

DESSERTS

White Chocolate, Baileys and Orange Cheesecake V

Double Chocolate Brownie raspberries, vanilla ice cream V

Sticky Toffee Pudding vanilla ice cream V

Cheese Board cheddar, stilton, brie, crackers, red onion chutney V £3 supplement

Ice Cream chocolate, strawberry, vanilla, salted caramel, vegan mint choc chip or
vegan vanilla V/VG

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.