



## Sunday Lunch Menu

2 Courses – 28.50 | 3 Courses – 33.50

### STARTER

Soup of The Day | Bread (V) (VE) (GFO)  
Pulled Pork Croquettes | Parsnip Puree | Pork Jus (GFO)  
Whitebait | Tartare Sauce (GFO)  
Tomato & Feta Arancini | Pesto | Parmesan (VO)  
Salmon Mousse | Rocket | Sourdough

### MAIN

Roast Herefordshire Sirloin of Beef (Served Pink) | Yorkshire Pudding (GFO)  
Chicken Wrapped in Bacon | Sausage Meat Stuffing | Pigs in Blankets (GFO)  
Roasted Loin of Pork | Sausage Meat Stuffing (GFO)  
Roasted Beetroot & Root Vegetable Wellington (V) (VEO)  
  
All Roasts Served with Crispy Roast Potatoes | Honey Roasted Parsnips  
Cauliflower & Broccoli Bake | Seasonal Greens | Red Cabbage | Red Wine Gravy

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Sea Bream | Kale | Cherry Vine Tomatoes | Crushed New Potatoes | Beurre Blanc

### DESSERT

Warm Chocolate Brownie | Vanilla Ice Cream (V)  
Sticky Toffee Pudding | Vanilla Ice Cream (V)  
Apple & Berry Crumble | Vanilla Ice Cream or Custard (V)  
Mixed Berry Pavlova | Chantilly Cream (V)  
Selection of Sorbet and Ice Cream (V) (VEO)

### ON THE SIDE

Roasties – 4 | Cauliflower & Broccoli Cheese Bake – 4 | Yorkshire Pudding – 1.5

For dietary requirements and food allergies, please ask a member of our team for assistance.  
GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VE = Vegan | VEO = Vegan Option  
Tables of 8+ 10% service charge applied