



Sunday Lunch Menu

2 Courses – 28.50 | 3 Courses - 33.50

STARTER

Soup of the Day | Cheese Scone (V) (GFO)

Whitebait | Garlic Aioli & Lemon

Ham & Cheese Croquette | Mustard Mayo

Citrus Smoked Duck | Boozy Pickled Grapes | Leaves (GFO)

Halloumi Fries | Sweet Chilli Sauce (V)

MAIN

Roast Herefordshire Sirloin of Beef (Served Pink) | Yorkshire Pudding (GFO)

Stuffed Bacon Wrapped Chicken | Sausage Meat Stuffing | Pigs in Blankets (GFO)

Roast Loin of Pork | Crackling | Sausage Meat Stuffing (GFO)

Mature Cheddar Cheese, Leek & Potato Wellington (V)

All Roasts Served with Crispy Roast Potatoes | Honey Roasted Parsnips
Cauliflower & Broccoli Bake | Seasonal Greens | Red Cabbage | Red Wine Gravy

Pan Fried Red Bream | Crushed New Potatoes | Kale | Samphire | Beurre Blanc Sauce (GF)

DESSERT

Sticky Toffee Pudding | Toffee Sauce | Vanilla Ice Cream

Chocolate Brownie | Baileys Caramel Sauce | Vanilla Ice Cream (V)

Goats Cheese Pannacotta | White Chocolate & Hazelnut Crumb | Fruit Compote (V)

Summer Fruit Eton Mess | Chantilly Cream (GFO)

Selection of Ice Creams & Sorbets (GFO) (VEO)

Don't Fancy a Roast?

Roast Pork & Stuffing Ciabatta | Apple Sauce | Roast Potatoes | Gravy - 15.00

Beef & Horseradish Ciabatta | Roast Sirloin of Beef | Horseradish | Roast Potatoes | Gravy - 15.00

Tandoori Marinated Chicken Thighs | Greek Salad | Flatbread | Skin on Fries (GFO) - 22.5

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