

EASTER SUNDAY LUNCH

(v) = Vegetarian (gf) = Gluten Free (vgn) = Vegan - **Gluten free bread available on request**

HALF PRICE TAXIS!

You pay for your inbound Longleys taxi,
we pay for your return. Min. spend £40.

APPETISERS

- Bread with olive oil & balsamic (v) £3.50
- Succulent olives (gf) (v) £2.50
- Marinated tomatoes (gf) (v) £2.00
- Crispy fried chilli broad beans (gf) (v) £2.00

EXTRAS

- Side salad (v)(gf) £3.00
- Sweet potato fries (v)(gf) £3.50
- Battered onion rings (gluten,barley,milk) (v)
£2.95
- Buttered seasonal vegetables (milk) (v)(gf)
£2.50
- Portion of chips (v)(gf) £2.50
- Thrice cooked chips (v)(gf) £3.95

TWO COURSES £22.95 THREE COURSES £26.95

STARTERS

Hand dived scallops, garlic battered tiger prawns, watercress and a caper beurre noisette.

(milk, fish, crustaceans, gluten, molluscs)

Nachos topped with vegan chilli served with guacamole and jalapeño peppers.

(gluten, barley, soya) (vgn) **As main available. Add cheese (milk) £1.00**

Nachos topped with pulled pork served with guacamole and jalapeño peppers

(gluten, barley, soya) **As main available. Add cheese (milk) £1.00**

Oven baked box Camembert sharing board served with red onion chutney, toasted focaccia, Parma ham, pitted olives, marinated tomatoes, pork and chorizo croquettes, salad and aioli. (gluten, eggs, milk) **Counts as 2 starters.**

Beetroot, goats cheese, balsamic vinegar & caramelised walnut gnocchi.

(gluten, milk, nuts) (v) **As main available.**

Minted pea and ham soup served with chive crème fraîche. (milk, bread contains gluten) (gf)

FOR THE LITTLE ONES

All served with duck fat roasted potatoes, homemade Yorkshire pudding, seasonal vegetables and gravy. (gluten, eggs, milk)

Children's roast beef top rump, served pink with horseradish. (mustard, milk)

Children's loin of pork served with crackling and apple sauce. (milk, gluten)

Children's slow roasted rolled shoulder of lamb with mint sauce. **Add £1.00**

CHILDREN'S TWO COURSES £15.95 CHILDREN'S THREE COURSES £19.95

MAINS

All served with duck fat roasted potatoes, homemade Yorkshire pudding, seasonal vegetables and gravy. *(gluten, eggs, milk)*

Roast beef top rump, served pink with horseradish. *(mustard, milk)*

Roast chicken breast served with sage & onion stuffing and bread sauce *(gluten, milk)*

Loin of pork served with crackling and apple sauce. *(milk, gluten)*

Slow roasted rolled shoulder of lamb with mint sauce. **Add £2.00**

Nut roast served with cranberry sauce & vegetarian cooked potatoes, seasonal vegetables and gravy. *(nuts, milk gluten) (v)*

Extra stuffing: **£1.00** Extra Yorkshire: **£1.00** 3 Extra roast potatoes: **£1.50**

For fish options and specials see board.

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DESSERTS

Banoffee pie served with toffee sauce & chocolate soil. *(milk) (v)(gf)*

Stem ginger crème brûlée served with shortbread biscuits. *(gluten, eggs, milk) (v)*

Cheeseboard, a selection of four different cheeses with onion chutney, grapes and a selection of crackers. *(milk, gluten, nut traces) (v)* **Add £4.00**

...Or with a glass of port Add £5.50

Sticky toffee pudding served with vanilla ice cream and hot toffee sauce. *(gluten, milk, eggs) (v)*

Baileys and dark chocolate marquise served with a honeycomb ice cream and caramelised almonds. *(nuts, milk) (v)(gf)*

Ice cream – Salted caramel, honeycomb, chocolate, rocky road and vanilla.

Sorbets – Lemon and strawberry.

(milk, eggs, some contain gluten and nuts) (v) **Max 3 scoops.**

Toffee sauce *(milk) (gf)* **£0.50**

See our hot drinks menu for teas, coffees, hot chocolate and liqueur coffees.



A discretionary 10% service charge may be added for parties of 5 or more.

