

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) **£2.50**
 Crispy fried chilli broad beans (gf) (v) **£2.50**

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**

ORDER A STARTER & MAIN COURSE, GET DESSERT FOR JUST £2.00!*

STARTERS

- Brie, pear and rocket bruschetta served with rosemary oil. (milk, gluten) **£6.95 (v)**
 Nachos topped with vegan chilli served with guacamole and jalapeño peppers.
 (gluten, barley, soya) (vgn) **£6.50 / as main £9.95 add cheese (milk) £1.00**
 Nachos topped with pulled pork served with guacamole and jalapeño peppers.
 (gluten, barley, soya) **£6.50 / as main £9.95 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) **£16.50**
 Chargrilled garlic & lemon tiger prawn and squid skewers served with gremolata.
 (molluscs, crustaceans, milk) (gf) **£7.25**
 Roasted halloumi wrapped in bacon served with red pesto mayonnaise.
 (milk, nuts, egg) (gf) **£7.50**
 Crispy sweet chilli beef salad with sesame seeds, cashew nuts, lime & coriander.
 (sesame,soy, nuts) (gf) **£7.50**

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 honey & mustard roast gammon with apple sauce (milk, mustard)

All: £8.95

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)*

Honey & mustard roast gammon with apple sauce *(milk, mustard)*

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

All: £15.50

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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*Sharing boards count as 2 starters. Cheeseboard £4.00, with port £5.50. Max 3 scoops of ice cream/sorbet.

DESSERTS

Banoffee pie served with toffee sauce & chocolate soil. *(milk) (v)(gf) £6.00*

Warm chocolate brownie with strawberries & vanilla ice cream. *(gluten, eggs, milk) (v) £6.00*

Amaretto & vanilla crème brûlée served with shortbread biscuits. *(milk, eggs, gluten) (v) £6.00*

Cheeseboard, a selection of four different cheeses with onion chutney, grapes and a selection of crackers. *(milk, gluten, nut traces) (v) £8.50*

...With a glass of port £10.00

Summer berry Eton mess. *(eggs, milk) (v)(gf) £6.00*

Pistachio and dark chocolate marquise served with chocolate soil, vanilla ice cream and toffee sauce. *(nuts, milk) (v)(gf) £6.00*

Ice cream – Honeycomb, Belgian chocolate, Rum & raisin, Vanilla, Strawberry & cream.

Sorbets – Lemon, Passion fruit & orange, Raspberry, Sour cherry & amaretto.

(milk, eggs, some contain gluten and nuts) (v) £2.25 per scoop

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.

