

SUNDAY LUNCH

(v) = Vegetarian (gf) = Gluten Free (vgn) = Vegan – Gluten free bread available upon request

2 Courses £20.95 3 Courses £24.95

Appetisers

Warm bloomer & granary bread with salted butter (gluten, milk) (v) £4.00

Olives in a citrus Mediterranean marinade (vgn)(gf) £3.50

Oven baked box Camembert sharing board served with red onion chutney, fresh toasted bread, marinated olives, pork & chorizo croquettes and aioli (gluten, eggs, milk) £14.50



Starters

Grilled mackerel fillet, pickled vegetables, dill mayonnaise & lemon (fish, eggs) (gf) £8.00

Smoked ham hock and spring onion terrine with piccalilli & toasted
sourdough (gluten, mustard) £7.00

Cauliflower and truffle soup with fresh bloomer & granary bread and salted
butter (milk, gluten) (v) £7.00

Crispy pork belly, black pudding croquette, apple purée and Cavolo Nero (gluten, mustard) £9.00

Haddock fishcake, poached egg and hollandaise sauce (eggs, milk, fish) (gf) £8.00

Braised ox cheek, parsnip purée and crispy shallots (milk, gluten, sulphites) £8.00



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 (gluten, milk)

All: £15.50

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

Fish, vegetarian & vegan options please see board.



For the little ones

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) **£8.95**

Loin of pork served with crackling and apple sauce (gluten, milk) **£8.95**

Roast chicken breast served with sage & onion stuffing and bread sauce (gluten, milk) **£10.50**

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



Desserts

Vanilla crème brûlée with homemade shortbread (milk, gluten, eggs) (v) **£7.00**

Chocolate crémeux, honeycomb & caramel ice cream (milk, eggs) (gf) (v) **£8.00**

Pecan pie with vanilla ice cream (gluten, milk, eggs, nuts) (v) **£7.00**

Vanilla and crème fraiche panna cotta with blackberries and lemon sorbet (milk) (gf) **£7.50**

Golden syrup sponge with crème Anglaise or ice cream (milk, eggs, gluten) (v) **£8.00**

Selection of British cheeses served with chutney, grapes and crackers (gluten, milk, nut traces) (v) **£9.50** (£2.00 supplement)

...With a glass of port **£11.00** (£3.50 supplement)

Ice cream – Honeycomb, caramel, Belgian chocolate, rum & raisin, vanilla, strawberry & cream.

Sorbets – Lemon, passion fruit & orange, 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.



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*Sharing boards count as 2 starters. Max 3 scoops of ice cream/sorbet for 2 and 3 course menu pricing.

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

