

SUNDAY LUNCH

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

2 Courses £21.95 3 Courses £26.95

Appetisers

Warm bloomer & granary bread with salted butter (*gluten, milk*) **(v)** £3.50

Olives in a Tyler's Kiln marinade **(vgn)(gf)** £3.00

Oven baked box Camembert sharing board served with red onion chutney, pickled red cabbage, pork & chorizo croquettes and toasted sourdough (*gluten, eggs, milk, sulphites*) £16.50



Starters

Slow braised beef cheek, pickled red cabbage and crispy shallots (*milk, gluten, sulphites*) £8.50

Pan seared pigeon breast with salt baked beetroot risotto and sage (*milk, gluten*) **(gf)** £8.50

Smoked haddock and leek chowder with toasted sourdough (*gluten, milk, fish*) £8.00

Stornaway black pudding, cauliflower purée, cavolo nero & crispy egg (*milk, gluten, egg*) £8.50

Chestnut mushroom and truffle soup with crusty bread (*gluten, milk*) **(v)** £7.00

Spring onion and manchego tortilla with romesco and poached egg (*egg, nuts, milk*) **(gf)(v)** £8.00



Mains

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

Roast chicken served with bread sauce (*milk, gluten*) £15.95

Roast beef top rump, served pink with horseradish (*mustard, milk*) £15.95

Loin of pork served with crackling and apple sauce (*gluten, milk*) £15.95

Crown Prince squash and carrot nut roast with cranberry and vegetarian trimmings
(*milk, nuts*) **(vgn)(gf)** £15.95

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

For more vegetarian, fish & 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 chicken served with bread sauce (milk, gluten) **£8.95**

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**

Crown Prince squash and carrot nut roast with vegetarian trimmings (gluten, milk, nuts) **(v) £8.95**

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



Desserts

Lemon tart with Grand Marnier cream (milk, gluten, egg) **(v) £8.00**

Crema Catalana with griottine cherries (milk, egg) **(v)(gf) £8.00**

Millionaire shortbread with vanilla ice cream (gluten, milk) **(v) £8.50**

Blackberry and vanilla panna cotta with blackberry sorbet (milk, gluten) **£8.00**

Hot chocolate fondant, candied almonds & salted caramel ice cream (gluten, milk, nuts, egg) **(v) £9.00**

Selection of British cheeses served with red onion chutney, apple and crackers

(gluten, milk, nut traces) **(v) £9.50 (2 & 3 course supplement £1.50)**

...With a glass of port **£11.00 (2 & 3 course supplement £3.00)**

Ice cream – Honeycomb, salted caramel, Belgian chocolate, rum & raisin, vanilla, cinnamon. **(v)**

Sorbets – Lemon, passion fruit & orange, sour cherry & amaretto. **(vgn)**

(milk, eggs, some contain gluten and nuts) **£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.

