

SUNDAY LUNCH

Starters

Marinated Olive Bowl (VG,GF) | 6.50

Baked Bread & Herb Butter (V) | 5.50

Cured Salmon

Sweet Cucumber Relish, Dill & Herb Mayo (GF,DF) | 8.50

Chicken Liver Pate

Toasted Ciabatta Slices, Onion Chutney *Can Be GF* | 8.00

Homemade Soup Of The Day

Crusty Bread (V) *(Can Be GF)* | 7.50

Main Courses

Roast Sirloin Of Beef

Dijon & Herb Crust, Red Wine Gravy | 22.00

Roast Pork Loin

Crackling, Bramley Apple Sauce | 19.00

Roast Chicken

Red Wine Gravy | 19.00

All Served With:

Red Wine | Gravy Roast Potatoes | Braised Red Cabbage | Thyme Roasted Carrots
Honey Glazed Parsnips | Buttered Greens | Stuffing | Yorkshire Pudding

Vegetable Parcel

Served With Vegetable Gravy, Roast Potatoes, Yorkshire Pudding, Stuffing & Mixed Vegetables (V) | 17.00

Buddha Bowl

Chipotle Black Beans, Crushed Avocado, Mediterranean Rice, Pickled Red Cabbage (VG, GF) | 10.50

Sides

Cauliflower Cheese (V) | 6.00

Roast Potatoes (V) | 4.50

Trio of Piggy Bits

BBQ Pork Belly Bites, Pork Crackling & Pigs In Blankets
Served With Apple Sauce | 9.50

Children's Menu

Children's Roast

With Either Chicken, Beef Or Pork | 10.00

Chicken Goujons, Chips & Peas | 8.00

Sausage, Chips & Peas | 8.00

Desserts

Sticky Toffee Pudding, Custard (V) | 7.50

Hot Chocolate Fudge Cake, Vanilla Ice-Cream (GF) | 7.50

Banoffee Cheesecake, Caramelised Banana (VG) | 7.50

Ice Cream Bowl (V) or Sorbet Bowl (VG) | 6.00

*GF - Non Gluten Containing | DF - Non Dairy Containing:

These meals are made with ingredients that do not intentionally contain gluten or dairy. While Our Kitchen Team Do Their Best To Minimise Cross Contamination Our Kitchens Are Not Allergen Or Gluten Free.

Please Be Aware That Cross Contamination May Occur, And Our Food Could Come In Contact With A Common Allergen