

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

Burrata & Fresh Tomato Salad (V) (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, Home-Made Gravy | 22.00

Roast Pork Loin

Crackling, Bramley Apple Sauce | 19.00

Roast Chicken

Home-Made Gravy | 19.00

All Served With:

Home-Made Gravy | Garlic & Rosemary Roast Potatoes | Thyme Roasted Carrots

Seasonal Greens | Stuffing | Yorkshire Pudding

Vegetable Parcel

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

Poke Bowl

Spiced Rice, Edamame Beans, Carrot, Avocado, Tomatoes, Cucumber (V) (GF, DF) | 13.00

Add Chicken (GF, DF) | 5.00

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 (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