



SUNDAY LUNCH

1 Course for £17.95, 2 courses £21.95 per person | add an additional course for £5.95 per person

Children under 11 years 1 course £10.95, 2 course £14.95

To Share

Warm Nachos (V)

with Sour Cream, Guacamole, Tomato Salsa, Cheddar Cheese (V)
Option Available to Add Chicken or Pulled Pork or Chilli Con Carne

Red Pepper Hummus (VE)

with Lime Tomato Salsa & Guacamole with Warm Pitta Bread

Baked Camembert (V)

Garlic & Herbs Served with Black Truffle, Honey & Warm Sourdough

Starters

Classic Prawn Cocktail

with Baby Gem Cherry Tomato, Marie Rose
Sauce & Sourdough

Patatas Bravas (VE)

Crispy Fried Potato with Garlic Aioli & Smoky Spicy
Tomato Salsa

Korean BBQ Chicken Wings

Pickled Onion & Toasted Sesame Seeds

Soup Of The Day (V)

Toasted Sour Dough Bread and Salted Butter

Chicken Tandoori Kebab

Cucumber, Red Onion Salad & Minted Yoghurt

Smoked Trout Mousse

with Toasted Sourdough Bread

Main Courses

Choice Roast Beef or Slow Roasted Pork Belly or Roast Chicken Breast

All served with Roast Potatoes, Carrots, Greens, Parsnip Puree, Yorkshire Pudding & Rich Gravy
Upgrade: Trio of Meat Surcharge £3.50

Pan Seared Salmon Fillet

Tender Stem Broccoli, New Potatoes & Truffle Mushroom Sauce

Goat's Cheese & Red Pepper Ravioli (V)

Rich Tomato & Basil Sauce & Grated Parmesan

Caesar Salad (V)

with Lettuce, Croutons, Parmesan Cheese & Caesar Dressing
(Option Available to Add, Grilled Chicken / Halloumi)

Side Order

£4.50 per Portion

Cheesy Cauliflower Bake

Roast Potatoes & Gravy

French Fries

Chunky Chips

Mix Leaf Salad with Lemon Dressing

Dessert

Winter Fruit Crumble (V)

with Vanilla Ice Cream or Custard

Philadelphia cheese cake

with Poached Strawberries

Bakewell Tart

with Vanilla Ice Cream

Triple Chocolate Brownie

with Vanilla Ice Cream

Sticky Toffee Pudding

with Salted Caramel Ice Cream

Selection of Ice Creams & Sorbet (V/VE) (3 Scoops)

Please Ask Your Server for Today's Selection

(V) Vegetarian (VE) Vegan | Please ask for our Gluten Free options..

We take food allergies very seriously & make every effort to avoid cross contamination, but sadly cannot guarantee dishes & drinks are allergen free. If you have special dietary requirements or allergies & wish to know about the food ingredients used, please ask a member of staff before placing your order. We recommend always advising of allergies.