



SUNDAY LUNCH

1 COURSES £17.95 | 2 COURSES £20.95 | 3 COURSES £24.95

STARTERS

Soft Cheese & Mushroom (gfa)
crostini

Minnestrone Soup (ve, gfa)
fresh baked bread

Burrata Salad (v)
red onion, beef tomato, olive oil, basil

Duck Liver Pâté
caramelised onion, toasted
ciabatta

Asparagus Wraps
parma ham wrapped, lemon &
garlic sauce

MAINS

Roast Sirloin of Beef
(£3 supplement)

**Shredded Confit
Lamb Shoulder**

Roast Chicken Breast

Roast Loin of Pork
served with apple sauce

All served with roast potatoes, roast carrots, mashed swede, nutmeg mashed potatoes, buttered greens, Yorkshire pudding & gravy

Vegan Nut Roast (ve)
with vegan gravy, roast potatoes, mashed
swede, carrots & vegan buttered greens

Fish of the Day
Please ask your server
for details

SIDES

Pigs In Blankets • **Roast Potatoes**
Mash • **Cauliflower Cheese** • **Sage & Onion Stuffing**

£3.50

DESSERTS

Vegan Chocolate Brownie
served with coconut ice cream

Crème Brûlée
served with biscotti biscuits
Please ask your server for
flavour of the week

Sticky Toffee Pudding
butterscotch sauce, vanilla
ice cream

New York Cheesecake
New York style vanilla
cheesecake with caramel
sauce

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

gf- gluten free, gfa- gluten free available, v- vegetarian, df- dairy free, n- may contain nuts,
ve- vegan, vea- vegan option available