



SUNDAY LUNCH MENU

PLEASE MAKE STAFF AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER. VEGAN MENU AVAILABLE UPON REQUEST.

GFA* - CAN BE ADAPTED FOR GLUTEN FREE

Served between 12-5pm

Starters

Soup 7

Homemade soup of the day, sourdough bread (V,GFA*)

Crispy Pork Fingers 10

Pork shoulder, chorizo jam, apple ketchup

Parfait 9

Duck liver, pickled carrot, plum & fig chutney, sourdough (GFA*)

Fishcakes 10

Fennel, cucumber, lime mayonnaise

Carrot 9

Smoked carrot, walnut, brown butter, goats curd (V,GFA*)

Crab 11

White crab, brown crab mayonnaise, elderflower, sourdough

Main Course

Beef 16

Roasted sirloin of beef (GFA*)

Lamb 16

Rosemary & garlic roasted leg of lamb (GFA*)

Pork 16

Pork loin, crackling, sage and onion stuffing (GFA*)

All meats come with seasonal vegetables, cauliflower cheese, Yorkshire pudding, creamed potato, roasted potatoes, gravy

Risotto 15

Courgette & lemon, vegetarian parmesan, pickled courgette (V,GF)

Fish & Chips 15

Beer battered cod, hand cut chips, tartare sauce, mushy peas

Sides

Cauliflower Cheese (GF,V) 4

Creamed Potatoes (GF,V) 4

Seasonal Vegetables (GF,V) 4

Yorkshire Pudding (V) 1.50

Fries (GF,V) 4

Chips (GF,V) 4

Truffle & Parmesan Chips (GF,V) 5

Onion Rings (V) 4

House Salad (GF,V) 4

Desserts

Sticky Toffee Pudding 7

Traditional sticky toffee pudding, butterscotch sauce, vanilla ice cream (V)

Mousse 7

Coconut & white chocolate, rum glazed pineapple, mango gel, almond tuille (V,GF)

Tart 7

Lemon & raspberry curd, meringue, raspberry sorbet (V)

Delice 7

Milk chocolate mousse, mint jelly, vanilla ice cream (V, GF)

AN OPTIONAL 10% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED ONTO THE BILL. PLEASE SPEAK TO YOUR SERVER IF YOU WISH TO OPT OUT. 100% OF THE SERVICE CHARGE AND CASH GRATUITYS ARE EVENLY SPLIT BETWEEN ALL EMPLOYEES.