



GF - Gluten Free
V - Vegetarian
VE - Vegan

Sunday Lunch

SAMPLE MENU

2 Courses **£18.95** or 3 Courses for **£22.95**

Starters

SALT AND PEPPER SQUID WITH SWEET CHILLI SAUCE
SOUP OF THE DAY WITH WARM BREAD
WARM BEETROOT, GOAT'S CHEESE & WALNUT SALAD
HAM & SMOKED CHEESE CROQUETTE WITH HOMEMADE CHUTNEY AND MIXED LEAVES

Mains

A CHOICE OF ROAST SIRLOIN OF BEEF (MEDIUM RARE) OR ROAST SHOULDER OF LAMB
ALL SERVED WITH ROAST POTATOES, ROAST PARSNIP, YORKSHIRE PUDDING,
CAULIFLOWER CHEESE, MIXED VEGETABLES AND GRAVY
HALLOUMI, ROOT VEGETABLE AND PINENUT CAKE WITH SUNDAY ROAST GARNISH (V)
SEAFOOD LINGUINE WITH BASIL CREAM, CHERRY TOMATOES AND PARMESAN
CHICKEN SUPREME WITH A THREE ROOT GRATIN

Puddings

CHOCOLATE BROWNIE WITH VANILLA ICE-CREAM
MULLED FRUIT COBBLER WITH CUSTARD
RASPBERRY AND WHITE CHOCOLATE BAKED CHEESECAKE WITH CREAM
MANGO AND PASSION FRUIT PUDDING, PASSION FRUIT COULIS AND CLOTTED CREAM
CHEESEBOARD (£3 SUPPLEMENT)

Children's Menu

2 COURSES **£8.95** (inc ice cream)

ROAST BEEF, OR CHICKEN WITH VEGETABLES, YORKSHIRE AND ROAST POTATOES
FISH FINGERS OR CHICKEN NUGGETS, PEAS AND CHIPS

All dishes may contain traces of nuts. Please advise our staff with any dietary or allergen requirements

A service charge of 12.5% will be added to tables of 8 and over

Gift Vouchers available, please ask a member of staff