



## SUNDAY LUNCH MENU

### TO START

#### Soup

Spiced roast parsnip, warm sourdough  
6

#### Parfait

Duck liver parfait, fig chutney, roasted hazelnut, toasted brioche  
7

#### Salmon

Cured salmon, orange, smoked yogurt, rye, dill  
6.5

#### Halloumi

Halloumi fries, sweet chilli mayo, rocket  
6.5

#### Scotch Egg

Pork & Sage, homemade brown sauce, crackling  
7.5

### FOR MAIN COURSE

#### Beef

Roasted sirloin of beef  
13.5

#### Lamb

Rosemary & garlic roasted leg of lamb  
12

#### Turkey

Roast Turkey breast, pigs in blankets  
12

*All meats come with seasonal vegetables, Yorkshire pudding, mash potato, duck fat roasted potatoes, gravy*

#### Risotto

Butternut squash, crumbled blue cheese, crispy sage, squash seeds  
12

#### Fish & Chips

Beer battered cod, mushy peas, tartare sauce, hand cut chips  
12

### FOR DESSERT

#### Sticky Toffee Pudding

Traditional sticky toffee pudding, butterscotch sauce, vanilla ice cream (V)  
5.5

#### Spiced Custard Tart

Spiced custard tart, clotted cream ice cream (V)  
6

#### Chocolate Brownie

Warm chocolate brownie, Irish liqueur ice cream (V)  
5.5

#### Cheese Board *(Perfect for sharing)*

Selection of local cheeses, crackers, celery, chutney (V)  
9

#### Bread & Butter Pudding

White chocolate brioche bread & butter pudding, marmalade ice cream  
6

#### Ice Cream

Choice of: Madagascar vanilla, Double Belgium chocolate, lemon meringue pie, Biscoff Biscuit, Raspberry Eton Mess, Salted Caramel, Raspberry sorbet  
1.75 per scoop

PLEASE MAKE STAFF AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER.

SOME DISHES CAN BE ADAPTED TO CATER FOR CERTAIN DIETARY REQUIREMENTS THAT AREN'T STATED ON THE MENU, PLEASE SPEAK TO A MEMBER OF STAFF.