



SUNDAY LUNCH MENU

TO START

Soup

Homemade soup of the day (V)
6

Beetroot

Smoked beetroot, horseradish, pickled beets (V,GF)
7.5

Scotch Egg

Pork, sage, hens egg, brown sauce
8

Salmon

Hot smoked salmon, pickles, crème fraiche, sourdough crisps
7.5

FOR MAIN COURSE

Beef

Roasted sirloin of beef
14

Lamb

Rosemary & garlic roasted leg of lamb
13

Pork

Roasted pork loin, sausage meat stuffing
13

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

Risotto

Pea, watercress, parmesan (V)
13

Fish & Chips

Beer battered cod, mushy peas, tartare sauce, hand cut chips
13

FOR DESSERT

Sticky Toffee Pudding

Traditional sticky toffee pudding, butterscotch sauce, vanilla ice cream (V)
6

Tart

Lemon, meringue, raspberry sorbet
6

Cheese Board

(Perfect for sharing)

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

Semifreddo

Chocolate, brownie chunks, honeycomb
6

Ice Cream

Choice of: Madagascar vanilla, Double Belgium chocolate, lemon meringue pie, Biscoff Biscuit, Raspberry Eton Mess, Salted Caramel, Raspberry sorbet
1.95 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.