



TRADITIONAL SUNDAY LUNCH

2 COURSES £30 - 3 COURSES £36
CHILDREN'S MINI ROAST DINNER £12.50

STARTERS

HOMEMADE SOUP OF THE DAY (VE, GF)

GARLIC MUSHROOMS

Sautéed wild mushrooms in a creamy garlic sauce, served with toasted ciabatta (G, GFA, M)

RISOTTO NERO

Black rice, squid, prawns, mussels and dill mayonnaise (C, E, GF, M, MU, SU)

CLASSIC PRAWN COCKTAIL

Poached king prawns, atlantic prawns, marie rose sauce, compressed watermelon and buttered brown bread (C, E, G, GFA, M)

CRISPY PORK BELLY

Butter bean cassoulet, chives, parmesan (M)

SUNDAY ROAST

A CHOICE OF:

**WEST COUNTRY AGED
ROAST SIRLOIN OF BEEF**

HONEY ROAST HAM

HERB-ROASTED CHICKEN BREAST

HONEY-GLAZED ROAST PORK BELLY

ALL SERVED WITH:

Creamy mash (M)

Chipolatas (G)

Cauliflower cheese (GF, M)

Braised Red cabbage (SU)

Seasonal vegetables (M)

Yorkshire pudding (G, E, M)

Roast carrots (M)

Roast potatoes (GF)

Unlimited beef dripping gravy (GF)

MAINS

BEEF & ALE PIE

Chunky chips, seasonal vegetables, pan gravy (G, M)

MUSHROOM BOURGUIGNON PIE

Chunky chips, seasonal vegetables, pan gravy (G, M)

FISH OF THE DAY (F, GF, M)

PEA & TRUFFLE GNOCCHI

Pea shoots, fried hen's egg, herb gnocchi, fresh peas, mange tout, parmesan (G, M, V)

SHARING SIDE DISHES

AN INDULGENT OPTION AT £10 PER SHARER PLATE

CHUNKY CHIPS (G, GFA)

ROAST POTATOES (GF)

SEASONAL VEGETABLES (M)

DESSERTS

MOLTEN CHOCOLATE LAVA CAKE

Served with smoked sea salt caramel, vanilla bean gelato (E, G, M)

CHARRED PINEAPPLE PAVLOVA

Toasted meringue, rum-spiked pineapple, coconut cream, passion fruit drizzle (E, M)

SALTED CARAMEL BEEF FAT BROWNIE

Rich chocolate brownie with beef fat caramel, toasted marshmallow (E, G, GFA, M)

WHISKEY & VANILLA AFFOGATO

House-made vanilla bean gelato, espresso shot, pour of aged whisky (M)

GLUTEN-FREE CHOCOLATE FUDGE CAKE

Pouring cream (E, M)

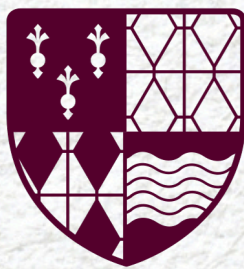
VEGAN BISCOFF CHEESECAKE

Vegan vanilla ice cream, biscoff sauce (G)

Key: GFA/VE are dishes that can be adapted to suit dietary needs.

Please Note: Our kitchen does operate with all allergens listed below, we cannot guarantee that all products will be allergen free. Please speak to a member of the team regarding allergens.

CE-Celery, G-Cereal/Gluten, CR Crustaceans, E-Egg, F-Fish, Lup-Lupin, M-Milk, MO-Molluscs, MU-Mustard, N-Nuts, PN-Peanuts SS-Sesame Seeds, S-Soy, SU-Sulphur Dioxide



SUNDAY LUNCH

SUNDAY LUNCH SHARING BOARD

£50 FOR 2 - £100 FOR 4

CHOOSE 3 ROASTS FOR YOUR BOARD (G, GFA)

WEST COUNTRY AGED ROAST SIRLOIN OF BEEF (SERVED PINK)

With a rich red wine jus

HONEY-GLAZED ROAST PORK BELLY

With apple sauce

HERB-ROASTED CHICKEN SUPREME

With sage and onion stuffing

HONEY ROAST HAM

ACCOMPANIMENTS

CRISP AND FLUFFY YORKSHIRE PUDDINGS

(G, E, M)

GOOSE-FAT ROASTED POTATOES

(GF, S)

UNLIMITED BEEF DRIPPING GRAVY

(GF)

SEASONAL VEGETABLES

Including buttered carrots, roasted parsnips, and tenderstem broccoli

(M)

CREAMY CAULIFLOWER CHEESE BAKE

(GF, M)

Why not add a starter or dessert for £6 per person

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