

## SUNDAY LUNCH MENU

1 course £15 2 courses £20 3 courses £25

### NIBBLES

**SPECIALITY BREAD (V) £4.50**

**OLIVES (VE) £4.50**

### STARTERS

**SOUP OF THE DAY (V) (TGF)**

Homemade soup of the day served with herb croutons and a warm bread roll

**DUCK GYOZA**

Duck gyozas served with a plum dipping sauce

**PORK & STILTON PARCELS**

A flaky puff pastry pork & Stilton parcel served with mixed leaves and a red onion marmalade

**DUO OF CHEESE (V)**

Oregano breaded mozzarella and brie served with mixed leaf and a pear and cider chutney

**STUFFED MUSHROOMS (GF) (VE)**

Portobello mushrooms stuffed with baby spinach, roast butternut squash and tarragon served with a balsamic glaze and fresh rocket

### MAINS

**ROAST BEEF, ROAST LAMB OR ROAST PORK (TGF)**

Served with roast potatoes, parsnips, mashed potato, Yorkshire pudding, vegetables and a rich gravy

**NUTLESS ROAST (V)**

Roasted vegetable, mushroom and pumpkin slice served with roast potatoes, mashed potato, parsnips, Yorkshire pudding, vegetables and a rich vegetable gravy

**STEAK & WILD MUSHROOM PUDDING**

Homemade steak, wild mushroom and real ale suet pudding with chips, vegetable and lashings of gravy

**HUNTERS CHICKEN (TGF)**

Pot roasted chicken breast topped with bacon, BBQ sauce and smoked Applewood cheddar, homemade chips and house salad

**SURF AND TURF (£5 SUPPLEMENT)**

A 8oz rump steak cooked to your liking, scampi, tarter sauce, homemade chips, salad or peas

**BREADED SCAMPI**

With homemade chips, tartare sauce, salad or garden peas

**WHITE BEAN CASSOULET (TGF) (VE)**

A French style stew, with vegetables, haricot beans, garlic and herbs served with crusty bread

### EXTRAS

Stuffing £3.00

Cauliflower cheese £3.50

**ROAST OF THE DAY COB £9.00**

Beef, lamb, or pork served with roast potatoes and gravy

Food allergies and intolerances please speak to a member of staff about ingredients in your meal before placing your order

V- Vegetarian TVE- Vegan TGF- Tailored Gluten Free

## **DESSERTS**

### **TREACLE SPONGE**

Served with vanilla ice cream or custard

### **CHOCOLATE AND CHERRY MOUSSE (VE)**

Served with fruit coulis

### **WHISKEY LIQUEUR AND MAPLE SYRUP CREME BRULEE**

Served with shortbread

### **TRIO OF ICE CREAM (GF)**

Served in a brandy snap basket

### **LEMON SORBET (VE) (GF)**

Served in a brandy snap basket

### **CHEESEBOARD (TGF)**

Selection of three cheeses, celery, chutney and crackers