

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

KOREAN BEEF PATTIES

Minced beef and Korean style balls served with a honey, soy and ginger dip on mixed leaf

CHICKEN LIVER PARFAIT (TGF)

A smooth parfait blended with brandy and wild garlic served with warm wholemeal bloomer toast, red onion marmalade and butter

SALMON AND CRAYFISH

FISHCAKE

A smoked salmon, crayfish, lemon and dill fishcake served with homemade tarter sauce

HALLOUMI STICKS (V)

Breaded halloumi sticks seasoned with oregano served with a balsamic glaze and rocket

WILD MUSHROOM & TARRAGON

ARANCINI (GF) (VE)

A blend of wild mushrooms, tarragon Arborio rice balls served on mixed leaf and a pear chutney

MAINS

ROAST BEEF, ROAST LAMB OR ROAST PORK

(TGF) *Special offer 2 courses £15, £2 supplement for Lamb*

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 & KIDNEY PUDDING

Homemade steak, kidney and real ale suet pudding with homemade chips or mashed potato, vegetables and lashings of gravy

CHICKEN SKEWER (TGF)

A honey, soy and chilli glazed chicken hanging skewer served with a sour cream and chive dip, salad and chip

SURF AND TURF (£2 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

VEGETABLE ROGAN JOSH (TGF) (VE)

A vegan vegetable Rogan Josh curry served with garlic and coriander naan bread, fluffy rice and mango chutney

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

STICKY TOFFEE PUDDING

Served with vanilla ice cream

CHOCOLATE AND PRALINE BROWNIE (TVE)

Served with vanilla ice cream

BRANDY 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

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