



Sunday Lunch Menu

Three courses - £26.95 per adult / Two courses - £21.95 per adult
Three courses - £15.00 per child / Two courses - £12.50 per child (under 12 years)

STARTERS

Homemade Soup of the Day, freshly baked bread (ve,gfo)

Ham Hock, pickled carrot & mustard terrine, piccalilli, ciabatta crisp (gfo)

Feta Croquettes, sweet onion jam (ve)

Crayfish Cocktail, chilli & lime mayonnaise

ROASTS

Roast Peppered Topside of Beef, Yorkshire pudding, horseradish

Ginger Beer Glazed Gammon, glazed apples (gf)

Thyme Roasted Turkey Breast, sage & onion stuffing, chipolatas

All served with roast potatoes, cauliflower cheese & seasonal vegetables.

MAIN COURSES

Baked Breast of Corn-Fed Chicken, black garlic gnocchi, charred hispi cabbage, wild mushrooms

Grilled Tuna Steak, puttanesca sauce, wilted spinach, sautéed potatoes (gf,df)

Butternut, Almond & Lentil Wellington, parsley mash, glazed roots (ve)

DESSERTS

Honey & Ginger Steamed Pudding, spiced custard

Black Forest Torte, cherry gel, vanilla ice cream (ve)

Chocolate Mocha Tart, espresso cream (gf)

Mango & Passion Fruit Meringue Pie, mango ice cream

Guests with food allergies and intolerances; please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. All prices include VAT at the current rate. (v) does not contain meat, (ve) does not contain any animal products, (gf) does not contain gluten, (gfo) can be adapted to be gluten free, (df) does not contain dairy.