

Sunday Lunch One Course £13.50 Two Courses £18.50 Three Courses £23.50

Starters

Homemade Soup of the Day V served with crusty baguette *

Lamb & Feta Meatballs with a mint & cucumber raita *

Baked in the Box Camembert infused with rosemary & garlic. Served with redcurrant jelly & toasted sour dough bread *

King Prawn Skewers shell off king prawns marinated in soy sauce & sesame seeds. Served with a micro celery salad *

Creamy Wild Mushrooms V Served on toasted sour dough bread *

Bread & Olives marinated olives served with crusty bread *

Main Courses

Roasted Chicken with homemade Yorkshire Pudding, roast potatoes, carrots, braised red cabbage, cauliflower cheese, stuffing & gravy.

Roasted Topside of English Beef with homemade Yorkshire Pudding, roast potatoes, carrots, braised red cabbage, cauliflower cheese, stuffing & gravy.

Roasted Leg of English Lamb with homemade Yorkshire Pudding, roast potatoes, carrots, braised red cabbage, cauliflower cheese, stuffing & gravy.

Mixed Meat Roast chicken, beef & lamb with homemade Yorkshire Pudding, roast potatoes, carrots, braised red cabbage, cauliflower cheese, stuffing & gravy **£15.95**

Vegetarian Nut Roast V with homemade Yorkshire Pudding, roast potatoes, carrots, braised red cabbage, cauliflower cheese, stuffing & gravy.

Cajun Chicken Burger in a brioche bun with crispy pancetta, guacamole, lettuce, tomato, onion & gherkin. Served with homemade chips, red cabbage slaw & Sriracha mayonnaise.

Smoked Haddock & King Prawn Gratin cooked with leeks, spring onions, tenderstem broccoli, cream & new potatoes. Finished with a herb crust *

Homemade Emmental Cheese Burger in a brioche bun with lettuce, tomato, onion & gherkin. Served with homemade chips, red cabbage slaw and tomato sauce.

Add bacon, mushroom or egg for 50p

Scampi served with homemade chips, salad and our own Tartare sauce.

Wild Mushroom Panzanella Salad V oyster, shitake, chestnut & button mushrooms mixed together with mozzarella cheese & toasted croutons *

Beer Battered Cod served with homemade chips and our own Tartare sauce.

Desserts

Summer Fruit Pudding a taste of summer! Layers of mixed fruit & bread topped with whipped cream.

Sticky Toffee Pudding with toffee sauce & salted caramel ice cream.

Strawberry Eton Mess meringue pieces, whipped cream & strawberries *

Treacle Tart with clotted cream.

White & Dark Chocolate Brownie served with vanilla ice cream.

Fudge Sundae vanilla & chocolate ice cream, whipped cream, chocolate sauce, chocolate chips & fudge chunks.

Ice Cream Vanilla, chocolate, strawberry, pistachio, honeycomb or salted caramel *

Sorbet Lemon or Mango *

Children's Menu, Cheeseboard & Hot Drinks are all on the other side!

* **Gluten Free - dishes marked with a * can be Gluten Free. Allergens - please ask a member of staff if you require information about allergens contained in the food we serve.**