

## **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!

\***CAN BE Gluten Free.** Please let us know if you would like a GF option.

**Allergens** - please ask if you require information about allergens contained in the food we serve.