

SUNDAY LUNCH MENU

SERVED FROM 12PM - 3.45PM

STARTERS

SPICED PEA & MINT FALAFEL (V) Corn & raisin salsa, hummus	£8.50
SOUP OF THE DAY Rustic roll	£7.00
CAESAR SALAD Baby gem lettuce, anchovies, croutons	£7.00
CHICKEN LIVER PARFAIT Brioche toast, salad, apple chutney	£7.00

MAIN COURSE

BEEF TOPSIDE Yorkshire pudding, pan gravy	£15.95
ROAST LOIN OF PORK Yorkshire pudding, pan gravy	£14.95
PAN FRIED CHICKEN BREAST Yorkshire pudding, pan gravy	£14.95
ROAST GAMMON Yorkshire pudding, pan gravy	£14.95
ROASTED SALMON (GF) White wine, cheese sauce	£14.95
NUT ROAST (V, VG ON REQUEST) Yorkshire pudding, vegetarian gravy	£12.95

ALL SERVED WITH ROASTED NEW POTATOES, BUTTERED MASH, SEASONAL VEGETABLES, STUFFING.

DESSERTS

DUO OF CHEESE (GF ON REQUEST) Crackers, chutney, grapes	£8.00
STICKY TOFFEE PUDDING Coconut ice cream	£7.50
LEMON & ORANGE CHEESECAKE Berry compote	£7.50
TIRAMI-CHOU Choux pastry, coffee craquelin, ganache & mascarpone	£7.50
SELECTION OF ICE CREAM & SORBET	£6.50

FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. PLEASE BE AWARE THAT ALL OUR DISHES ARE PREPARED IN THE KITCHEN WHERE NUT & GLUTEN ARE PRESENT.

MENU DESCRIPTION DOES NOT ALWAYS DISPLAY FULL INGREDIENTS OR ALLERGENS. THEREFORE WE CANNOT GUARANTEE THAT ANY FOOD IS COMPLETELY FREE FROM TRACES OF ALLERGENS.

PLEASE ASK A MEMBER OF THE TEAM BEFORE ORDERING

V = VEGETARIAN OPTION. VE = VEGAN OPTION. GF = GLUTEN FREE. DF = DAIRY FREE