

SUNDAY LUNCH MENU

Served Sunday from Midday to 5pm

STARTERS

Home made soup, warm bread roll (v,vg)

Ham hock & pea terrine, picalilli & toasted croutes

Prawn cocktail, Marie rose sauce, crisp baby gem

Duck & pork liver parfait, fig and honey chutney, toasted bread

MAIN COURSES

Roast striploin of beef, served pink with horseradish sauce

Half roasted corn-fed chicken, butternut squash puree

Slow roasted pork belly, apple sauce & crackling

Roast vegan Wellington, pea puree & artichokes (v,vg)

Our roasts are served with roasted seasonal vegetables, steamed greens, rosemary & garlic roast potatoes, Yorkshire pudding & gravy

Pan fried seabass, sesame noodles, peppers,, sugar snaps, onions, chilli stir-fry

DESSERTS

Lemon tart, raspberry sorbet

Bread & butter pudding, hot custard

Chocolate brownie, vanilla ice cream

Local artisan Ice cream & sorbet

Three Course £34.50 - Two Course £28.50 - Main Course £22

We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients used please ask your server. (v) vegetarian (vg) vegan

