

SET COURSE SUNDAY MENU

2 courses £25

3 courses £30

If you require
Gluten free or
Vegan options
please let your
server know

MAINS

Roast Sirloin of Beef (GFO)

*served with duck fat roast potatoes, parsnip
puree, thyme roasted carrots, broccoli, braised
red cabbage, Yorkshire pudding, gravy*

Roast Chicken Crown (GFO)

*sage & onion stuffing
served with duck fat roast potatoes, parsnip
puree, thyme roasted carrots, braised red
cabbage, Yorkshire pudding, gravy*

Sage & Onion Nut Roast (GFO) (VG)

*served with roast potatoes, parsnip puree, thyme
roasted carrots, broccoli, braised red
cabbage, Yorkshire pudding, gravy*

Add Cauliflower Cheese (GF) £5

serves 2

Catch of The Day

ask your server for details

STARTERS

Sauteed Garlic Mushrooms on Sourdough

stilton crumb

Classic Prawn Cocktail (GFO)

tobasco Marie Rose sauce

Warm Grilled Peach Salad (VG) (GF)

*endive, pomegranate, sherry
vinaigrette, candied walnuts*

Chicken |&| Sriracha Bon Bon (GF)

saffron aioli, baby leaf salad

DESSERTS

Banana Parfait (GF) (VG)

*rum soaked raisins, salted caramel
ice cream, shortbread crumb*

Double Scoop Ice Cream or Sorbet

Cheesecake of the Day (GF)

ask your server for details

Lemon Curd Pavlova (GF)

*blueberry compote,
toasted almonds*
