

SUNDAY LUNCH MENU

Served Sunday 12pm to 6pm

STARTERS

Glazed Pork Belly Bites, Sweet Chilli Sauce (gfo) (df) £8.95

Tempura-Battered Romanesco Cauliflower, Hot Honey, Ranch Sauce (v) (veo) (gfo) £7.95

Soup of the Day, Warm Loaf & Butter (v) (veo) (gfo) £7.95

Southern-Style Chicken Wings, Ranch Sauce (gfo) £8.95

Torched Caprese Salad, Heritage Tomato, Herb Crumb (v) (veo) £7.95

Bread Board, Oil & Balsamic, Netherend Farm Butter (v) (veo) £9.95

ROASTS

Garlic & Thyme-Roasted Chicken Supreme (gfo) (dfo) £21

Roast Loin of Pork (gfo) (dfo) £21

Sous Vide Rump of Herefordshire Beef (gfo) (dfo) £23.5

Fancy all three? Trio of Meats (gfo) (dfo) £25.5

Wild Mushroom & Mixed Nut Roast (v) (veo) £19.5

All the above are served with garlic & herb roast potatoes, carrot purée, maple & mustard roasted roots, wild garlic & thyme stuffing, seasonal greens, Yorkshire pudding and homemade red wine gravy.

MAINS

Ale Battered Haddock, Vinegar Salt & Parsley Chips, Pea & Mint Purée, Tartar Sauce £18.95

Roasted Heritage Tomato & Courgette Rigatoni Pasta, Basil Ricotta (v) (veo) £15.95

Add grilled chicken £5 | Add grilled halloumi £5 | Add both £7.50

SIDES

Cauliflower Cheese (gf) £5

Wild Garlic & Thyme Stuffing £5

Bowl of Roasties £4.5

Bowl of Maple & Mustard-Roasted Roots £4

Bowl of Buttered Seasonal Greens £4

Crackling, Homemade Apple Sauce £4.5

Our aim is to use the highest quality, locally sourced produce in all of our dishes!

IMPORTANT - Please tell us if you have any food allergies or special dietary requirements. We are happy to discuss which of our dishes can be adapted to your specific needs. Please ask a member of the team for gluten-free options.

v = Vegetarian dfo = Dairy Free On Request ve = Vegan veo = Vegan On Request gf = Gluten Free gfo = Gluten Free On Request