



Sunday Lunch Menu

Starters

Soup of the day, artisan bread cy, d, g, gfo, v	7
Freshly baked artisan bread, oil, flavoured butters g, d	4
Bruschetta, toasted baguette, tomato, goats curd g, d, vgo, gfo	8
Smoked salmon, horseradish mayonnaise, brown bread g, e, f, d, gfo	8
Sticky pigs cheek, toasted brioche, Asian slaw g, d, e, s, gfo	10

Traditional Sunday Lunch

Choose from a selection of roasts from local butcher Jessie Smith, served with seasonal vegetables, Yorkshire pudding, cauliflower cheese, roasted potatoes and gravy

Roast sirloin g, e, d, cy, sp	20
Roasted chicken supreme g, e, d, cy, sp	20
Pan roasted pork loin g, e, d, cy, sp	20
Trio of meats g, e, d, cy, sp	25
Vegetarian Wellington g, e, d, cy, vgo	17

Mains

Caesar salad g, e, f, d, gfo	12
<i>Cos lettuce, Caesar dressing, pancetta, anchovies, garlic croutons, Parmesan</i>	
<i>add</i> Chicken	3
Smoked salmon	4
Mushroom and spinach farfalle, grilled balsamic cherry tomatoes g, sp, vg	14
Cider battered haddock, chunky chips, crushed minted peas, homemade tartar sauce gf, f, e	18
Fish of the day, tenderstem broccoli, new potatoes, cherry tomatoes f, d	19
House-made streaky bacon and cheese burger, lettuce, tomato chutney, onion roll, French fries g, d, md, sp, gfo	17

Sides | 4

French fries | Chunky chips | Parmesan & truffle chips - d (£1 surcharge)
House salad | Onion rings | Fresh artisan bread - g, d
Roast potatoes | Seasonal vegetables - d | Cauliflower cheese - d

If you have any allergies or dietary requirements please speak to a member of staff

Gluten - g | Crustaceans - c | Eggs - e | Fish - f | Molluscs - m | Soybeans - s | Peanuts - p | Nuts - n | Milk - d
Celery - cy | Mustard - md | Sesame seeds - ss | Sulphites - sp | Lupin - l | Vegetarian - v | Vegan - vg | Gluten free - gf
Vegan option available - vgo | Gluten free option - gf | Pescatarian option available - psc