

Sunday Lunch

To Start

Chef's homemade soup of the day served with a bread roll (v)(vg)
Smoked salmon salad with a sweet chili dressing
Homemade ham hock terrine with crusty bread and piccalilli

Main Course

Roast sirloin of beef with Yorkshire pudding
Roast pork loin with stuffing and apple sauce
Thyme and garlic roast chicken with stuffing and pigs in blankets
Roast carrot and leek nut roast with onion gravy (v)(vg)

(All served with gravy, herb roast potatoes, roast honey glazed carrots & parsnips with a side of greens, cauliflower and red cabbage)

Grilled haddock with buttered new potatoes and spinach served with a lemon and tarragon sauce

Sides

Additional roast pots
(£4.00 each)

(v) Vegetarian (vg) Vegan



Dessert

Baked cheesecake with mixed berry compote and fresh cream

Apple and rhubarb crumble with crème anglaise

Lemon and raspberry posset with shortbread

Warm chocolate brownie with vanilla ice cream

Selection of ice cream and sorbet

1 course | £17.95

2 courses | £24.95

3 courses | £29.95

Children's Menu

Roast lunch | £8.95

Chicken or cod goujons with chips & peas | £4.95

Sausage & mash | £4.95

Penne pasta with tomato sauce | £4.95 (v)

Ice cream dessert included with any main

(v) Vegetarian (vg) Vegan

Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances. Gluten free alternatives available. Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011.