SUNDAY LUNCH

1 COURSE £18.00 2 COURSES £24.00 3 COURSES £30.00

STARTERS

Warm Ciabatta with Balsamic Olive Oil (gf*) £4.00

Homemade Soup (ve*) (gf*) £7.00
(Please ask your server for today's choice)
Served with toasted ciabatta & butter

Crispy Sesame Salmon Bites £8.00
On pickled spring onion & cucumber ribbons, soy emulsion

Southern Style Popcorn Chicken £8.00
On crisp baby gem with aioli sauce

SIDES

Chips (ve) (gf) £4.00

Cheesy Chips (v) (gf*) £5.00

Side Salad (ve) (gf) £4.00

Seasonal Vegetables (ve) (gf) £4.00

Ciabatta Roll & Butter (v) (gf*) £2.00

Jug of Gravy Small £2 Large £3

DESSERTS £7.00

Zingy Lemon & Lime Posset (gf*)
Fresh raspberries & shortbread biscuit

Creamy Coconut Rice Pudding (ve*) (gf)
Served hot or cold, charred pineapple & mango sorbet

Salted Caramel Chocolate Pot (gf)
Topped with Chantilly cream & honeycomb pieces

Selection of ice-creams or sorbets (v) (ve*) (gf*)

2 Scoops £4
3 Scoops £5

MAIN COURSE

Roast Rump Cap of Beef (gf*)
Served pink, but we can cook more if desired

Roast Loin of Pork (gf*)

Roast Chicken fillet(gf*)

Homemade Nut Roast (v) (ve*) (gf*)

Children's Portion £10.00

All our roasts are served with a Yorkshire pudding, roast potatoes, mashed potatoes, stuffing, cauliflower cheese, seasonal vegetables and gravy

FEELING HUNGRY?

Go large for extra £5.00
Double Meat

Duo for extra £6.00
Choose 2 meats

Trio for extra £7.00
All 3 meats

HOT ROAST COBS £11.00

Pick your favourite meat.

Served in a sourdough bun, with stuffing, roast potatoes and a jug of gravy

GF-Gluten Free, GF* - Adaptable for Gluten Free, V - Vegetarian, VE - Vegan, VE* - Adaptable for Vegans
Please let the server know if you have any allergies