SUNDAY LUNCH

1 COURSE £16.00 2 COURSES £22.00 3 COURSES £28.00

STARTERS £8.00

Battered Calamari
Served on a bed of leaves with tartar sauce

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

Breaded Mushrooms
Served on a bed of leaves with aoili

Pate of the day (gf*)
With french stick served on a bed of rocket

SIDES

Chips (ve) (gf)	**£4.00**
Cheesy Chips (v) (gf*)	**£5.00**
Side Salad (ve) (gf)	**£4.00**
Seasonal Vegetables (ve) (gf)	**£4.00**
Cauliflower Cheese	**£5.00**
Ciabatta Roll & Butter (v) (gf*)	**£2.00**

Jug of Gravy Small £2 Large £3

HOT ROAST COBS £12.00

Pick your favourite meat.

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

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*)

Please ask for our vegetarian or vegan option

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

DESSERTS £8.00

Cheesecake of the Day(gf*)
Served with vanilla ice-cream

Homemade Warm Chocolate Brownie
Served with vanilla ice-cream & toffee sauce

Crumble of the Day
Served with ice-cream or custard

Selection of ice-creams or sorbets (v) (ve*) (gf*)
Served with choice of sauce

2 Scoops £4 3 Scoops £5

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