

SUNDAY LUNCH MENU

STARTERS

- Soup of the Day with Sourdough Bread VG ,GFA - £10
- Pan-fried Scallops with Celeriac Puree, Crispy Pancetta, and Caviar (GF) - £19
- Ham Hock Terrine with farmhouse chutney and Sourdough Bread - £12
- Shaved Fennel, Orange and Hazelnut Salad (GF, VG) - £13
- Crown Prince Squash, Goat Cheese and candied Walnut (GFA) - £14

ROASTS

*All our roasts are served with Roast Potatoes, Seasonal Vegetables,
Cauliflower Cheese, Yorkshire Pudding & Jus*

- Roast Chicken Supreme with Pigs in Blankets GFA - £23
- Sirloin of Beef served Pink GFA - £27
(Please ask if you would like the beef cooked a different way)
- Roast Rack of Lamb - £27
- Slow Roasted Pork Loin GFA - £24
- Chestnut, Cranberry, Pecan and Lentil Nut Roast VGA - £19
- Catch of the Day with New Potato, olive and onion confit and Gremolata - £24

KIDS

- Chicken or Vegan Burger with Fries GFA - £10
- Mac & Cheese - £9
- Sausages and Mash - £10
- Roast Beef, Pork, Chicken or Nut Roast GFA - £14

DESSERTS

- Milk Chocolate Delice with Candied Nut & Vanilla Ice Cream (GF) - £12
- Treacle Tart with Hung Crème Fraiche and Seasonal Fruits - £12
- Tonka Bean Panna Cotta with Raspberry & Shortbread - £12
- Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream - £12
- Selection of Artisanal Cheeses with Pure Polish Honey and Crackers (GFA) - £14
- Selection of Ice Creams/Sorbets-per scoop V, VG, GF - £2.50

Menu items are subject to change based on seasonal availability.

GF – Gluten Free, GFA – Gluten Free available, DF – Dairy Free, V – Vegetarian, VG - Vegan, VGA – Vegan Available
Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens.
Please advise a member of staff in advance of any dietary requirements.