



Sunday Lunch Menu

1 course - £22

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2 Courses - £35

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3 courses - £38

Starters

Soup of the Day *Served with homemade crusty bread and butter*

Classic Prawn Cocktail *Marie rose sauce, fresh lemon, crisp gem lettuce*

Beetroot Tartare (Ve) *Trio of golden, candied and red beetroot*

Caprese Salad (V) *Heirloom tomatoes, buffalo mozzarella, baby rocket, balsamic glaze*

Main Dishes

Roast Beef *Thyme roast potatoes, Yorkshire pudding, seasonal greens with red wine jus*

Roast Chicken *Thyme roast potatoes, Yorkshire pudding, seasonal greens with red wine jus*

Roast Sweet Potato Wellington (Ve) *Carrot and swede mash, thyme roast potatoes, vegan gravy*

Pan Fried Salmon *Samphire, silver skin, dill, pea fricassee*

Desserts

Local cheese selection (V) *Celery, grapes, crackers, chutney*

Warm Chocolate Brownie *Vanilla ice cream*

Crumble of the Day (Ve) *Warm custard*

Sticky Toffee Pudding *Salted caramel and vanilla ice cream*

Sides

Honey glazed carrots (V GF) £5

Cauliflower cheese (V) £5

Pigs in blankets £5

Seasonal greens (V GF) £5

Maple parsnips (V GF) £5

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.