

Sunday Lunch Menu

2 Courses for £28 (Children £13) | 3 Courses for £35 (Children £16.50)

TO START

Soup of the Day (V)(VE)(GF) served with fresh bread & local butter

Lamb Belly served with tzatziki, rocket & pickled baby onions

Garlic Mushrooms (GF) served on toasted sourdough

Smoked Salmon (GF) served with pickled red cabbage & dill crème fraiche

MAINS

All roasts served with roast potatoes, mash, honey-glazed carrots & parsnips, stuffing, cauliflower cheese, Yorkshire pudding, gravy & seasonal veg.

Lamb Shoulder (GF)

Slow Cooked Beef Brisket (GF)

Crispy Pork Belly (GF)

Chestnut Roast (V)(VE)

Baked Salmon Fillet (GF) served with roasted new potatoes, dill cream sauce & greens

DESSERTS

Cheesecake of the Day (GF) served with fresh berries & cream

Eton Mess (GF) served with toffee sauce & vanilla ice cream

Banoffee Pie served with fresh banana & toffee sauce

Warm Chocolate Brownie (GF) served with vanilla ice cream

Cheese of the Day (GF) served with apple, chutney & crackers

Ice cream, cream & custard available on request

(V) – Vegetarian

(VE) – can be made Vegan with adjustments

(GF) – can be made Gluten Free with adjustments