

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

Pork Bon Bons celeriac & apple salad

Garlic Mushrooms (GF) served on toasted sourdough

Prawn Cocktail (GF) served with fresh bread & local butter

MAINS

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

Thyme Roasted Chicken Breast (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)

Sticky Toffee Pudding served with toffee sauce & vanilla ice cream

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