

Sunday Lunch Menu

2 courses £20 3 courses £25

M nibbles (individually priced)

Olives £4.00

Pork pie & Piccalilli £4.50

Bread Basket trio £4.50

Sausage roll & Chutney £4.50

Veggie Sausage roll & Chutney £4.50

Sauteed Mix Nuts £4.00

Starters

Soup of The Day, Bread and Butter (V, G)

Smoked Trout Tian, Chive Crème Fraiche & Lemon Dressing (GF, D, F)

Duo of Prosciutto & Cantaloupe Melon, Mint Dressing (GF, DF)

Roast Jerusalem Artichokes, New Potatoes, Picked Leek and Hazelnut Vinaigrette (VE, N)

Mains

Roast Strip Loin of Beef, Roast Potatoes, Honey Glazed Parsnip & Carrot
Seasonal Vegetables, Yorkshire Pudding, Red Wine Sauce (E, D, G)

Roast Chicken, Roast Potatoes, Honey Glazed Parsnip & Carrot,
Seasonal Vegetables, Yorkshire Pudding, Red Wine Sauce (E, D, G)

Darn of Salmon, Spinach Florentine Smoked Haddock Aracini (D, G,EG)

Roast Vegetable Wellington, Mustard Mash. Baby Carrots & Pumpkin Seeds Pesto (V, G)

Citrus Spiced Sea Trout, Herb Potato cake, Black Pepper & Capers Butter (GF, F, D)

Sides (individually priced at £4.00 Each)

Hand Cut Chips (GF, DF) Seasonal Vegetables (GF, DFOA, D) Side Salad (GF, DF) Slaw (GF, D)
Polenta Fries (GF, D)

Desserts

Kirsch Cherry & Mascarpone Pavlova, Micro Mint & Cherry Sorbet (V, D, GF)

Lemon & Vanilla Cheesecake, Passion Fruit Parfait & Honeycomb (G, D, E)

Trio of Cheese, Artisan Biscuits with House Chutney (V, GFOA, D)

Selection of Ice Creams & Sorbets (Please ask server for today's selections)

Please Note: If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

G – Contains Gluten * GFOA - Gluten Free Option Available * GF - Gluten Free * V - Vegetarian * VE - Vegan * SF -- Shellfish * D – Contains Dairy
* N – Contains Nuts * F – Contains Fish * E – Contains Eggs *M- Mustard