

Sunday Lunch Menu

served from 12pm until 4pm

TO START

Soup of the Day, crusty bread (v) (gfa)	£5.95
Baked Brie Wedges wrapped in Prosciutto, rocket, onion chutney	£6.95
King Prawn Cocktail, marie-rose sauce, shredded lettuce, tomato, bread (gfa)	£6.95
Ham Hock Terrine (gf), chef's picallili, sourdough toast (gfa)	£6.95

MAIN COURSE

all roast meats are served with roast potatoes, buttered mash, seasonal vegetables, cauliflower cheese (gf), Yorkshire pudding & gravy

	<u>Adults / Childs</u>
Slow Roasted Rump of Beef served pink	£18.95 / £11.75
Roast Leg of Lamb	£19.50 / £12.25
Slow Roasted Pork Belly, Crackling	£16.50 / £10.50
Roast Chicken	£15.95 / £10.50
Fish of the Day - please ask your server for details	£15.95
Chef's Vegetarian Choice of the Day ~ please ask your server for details	£15.25

EXTRAS

Extra Portion Meat : £3.50
Roast Potatoes £2.50
Yorkshire Pudding £1.00
Seasonal Vegetables £2.50

CHILDREN

Child's portions are available for children 12 yrs & under
For toddlers, 3 yrs & under, please ask for details of smaller portions

DESSERTS

PLEASE ASK TO SEE OUR DESSERT MENU FOR TODAY'S CHOICES

(gf) gluten free (gfa) gluten free available (v) vegetarian (vg) vegan
(vga) vegan available (df) dairy free (dfa) dairy free available



Please let us know of any allergies when ordering. Most of our dishes can be amended to suit any allergies / dietary requirements. Whilst we try to highlight all potential allergies, we cannot 100% guarantee there are no traces in the ingredients we use as we are not an allergen free kitchen.