

SUNDAY LUNCH MENU

THREE COURSE £37 | TWO COURSE £31

Children can mix starters and desserts from our children's menu with half portions of Sunday Lunch

THREE COURSES £22 | TWO COURSES £17

TO START

Smoked duck and blue cheese salad, piquant sauce

Spiced belly pork beignets, char siu, Asian salad

Beetroot gravadlax, horseradish cream

Glazed goats cheese, pear and apple salad, toasted pine nuts (V)

MAINS

Served with creamy mash, duck fat potatoes, honey roast parsnips, sesame roasted carrots, buttered seasonal vegetables

Roast sirloin of locally sourced beef, Yorkshire pudding, roasting juices gravy

Roast rump of lamb, slow cooked shoulder, minted pea gravy, Yorkshire pudding

Sweet potato pave, spicy tomato and chilli sauce, tempura broccoli (V)

Beer battered cod fillet, mushy peas, tartare sauce, hand cut chips, lemon

Slow cooked belly pork, caramelised apple puree, sage and onion stuffing, roast gravy

SIDES

Cauliflower Cheese £5

Additional buttered seasonal vegetables £4

Additional duck fat roast potatoes £5

TO FINISH

Sticky toffee pudding, salted caramel sauce, vanilla bean ice cream

Chocolate fudge brownie sundae

Rhubarb and vanilla cheesecake, ginger crumb

Selection of 3 artisan cheeses *(Please ask for today's selection)*

[V] Vegetarian – Please inform your server of any allergies or dietary requirements before ordering. While we take all reasonable steps to avoid cross-contamination, we cannot guarantee that any of our dishes are completely free from allergens. A discretionary 12% service charge will be added to your bill. All prices are inclusive of VAT.

