Sunday LUNCH

Two Courses - £26
Three Courses - £29



STARTERS

Pork Rillettes - Charred sourdough, cornichons
Tuscan Bean Soup - Aioli Croutes (can be GF)
Cream of Garlic Mushrooms - Toast, rocket
Prawn Cocktail - Marie rose, tomato, lettuce(can be GF)
Twice Baked Cheese Soufflé - £5 Supplement
Beef Tomato & Mozzerella Salad

ROASTS

Can be Gluten Free on request

Roast Sirloin of Beef - £2 supplement
Slow Roast Belly Pork & Stuffing
Roasted Rump of Beef
Roasted Chicken Supreme & Stuffing
Honey Roasted Gammon
Lamb Rump - £5 supplement

All served with mash, roasties, yorkshire pudding, seasonal veg



WHY NOT ADD A SIDE?

Roasties - £3.5
Extra Slice Of Meat - £2.5
Truffle & Parmesan Roasties £5
Extra Yorkshire Pudding - £1
Cauliflower Cheese - £6
Pigs In Blankets - £7
Extra Gravy - £1

MAINS

Fishcake & Chips - Salad, tartare sauce, Lemon
Pea & Mint Risotto - Crumbled feta

DESSERTS

Sticky Toffee Pudding - Butterscotch sauce & Vanilla ice cream
Plate of English Cheese - Chutney, pickled onions, crackers
Chocolate & Walnut Brownie- Chocolate sauce, chocolate ice cream
Caramel Waffle - Banana, vanilla ice cream
Eton Mess - Berries & Chantilly

If you suffer from a food allergy or intolerance, please let your server know upon placing your order and they will be able to advise you what allergens menu items contain. As we use many ingredients and shared equipment, we are unable to guarantee that our food is FULLY allergen free due to the risk of cross-contact. Our vegan food is prepared using a vegan recipe but is not suitable for those with milk or egg allergies.