

Sunday Lunch

2 COURSES £15.00 | 3 COURSES £19.00

STARTERS

Cheddar Fritters (V)
Red onion marmalade

Ham Hock Bonbons
English mustard & gherkin

Whitebait
Herb Mayo

MAINS

Slow Roasted Rump Cap (GFa)

Chicken Breast (GFa)

Pork Belly

All our meats above are served with roast potatoes, roast parsnips, confit carrot, green beans, Yorkshire pudding and gravy

Seabass (GFa)

Roast potatoes, roast parsnips, charred lemon, green beans, Yorkshire pudding and chive hollandaise

Salt Baked Celeriac (VG)

Roast potatoes, roast parsnips, confit carrot, green beans, and gravy

To Share

(£6 Supplement per person, minimum 2 people)

All three of our meats served in a cast iron pan for the table to share, served with roast potatoes, roast parsnips, confit carrot, green beans, Yorkshire pudding and gravy

DESSERTS

Sticky Toffee Pudding (GFa) (VGa)
Orange & clotted cream

Mixed Berry Pavlova (GF) (V)
Mixed berries compote & Chantilly cream

Vanilla-Soaked Brioche (V)
Crème Fraiche & raspberry

SIDES

Cauliflower Cheese
with sage & bacon £4
Stuffing Balls (GF) £4
Pigs in Blankets £4
Mash (GF, V) £4
Green Beans (GF, V) £4
Extra Roasties (GF, V) £3
Extra Yorkie (V) £1

HOT DRINKS

REG £2.60 | LRG £3.20

Americano
Latte
Cappuccino
Espresso
Mocha
Flat White
Hot Chocolate
Irish Coffee £8
Pot of Clipper Tea £2.50

+ add a syrup £0.50
Vanilla, caramel & hazelnut

Should you have any dietary requirements or allergies, please make your server aware at the time of ordering.

V - Vegetarian, VG - Vegan, N - Contains Nuts

Please Note, all our Chicken is Halal