STARTERS

Kick off your Festive Sunday lunch with a delicious selection of starters, crafted with fresh ingredients and packed with flavour.

TOMATO & RED PEPPER SOUP	GFA. VFA)	6.50	CIABATTA & DIPPING SAUCE ((v)	3.50
I OMAIO & RED I ELLER SOOL (OIA, VEA,	0.50	CIADALIA & DILLING SACCE (3.30

Served with chilli oil, cream & seeds. Served with toasted cheddar bread.

Warm ciabatta served with olive oil & balsamic vinegar.

SOUTHERN FRIED CHICKEN STRIPS

SMOKED SALMON (GF) Horseradish creme fraiche, capers & beetroot.

Served with truffle mayonnaise & grated parmesan.

HAM HOCK TERRINE

8.00 BAKED CAMEMBERT TO SHARE (GFA, V) 15.00

Whole baked Camembert, infused with garlic and drizzled Celeriac remoulade, lemon & shallot dressed salad, Dijonnaise, pickled walnuts, warm ciabatta with honey. Served with warm crusty bread for dipping. Please allow 20 minutes for preparation.

7.50

SUNDAY ROASTS

All roasts are served with family style sage roasted potatoes, cauliflower cheese, honey roasted carrots, parsnips & rosemary, buttered sprouts, spiced braised red cabbage & gravy

18.00

19.00 Apricot & chestnut stuffing, pigs in blanket, Yorkshire pudding & cranberry sauce.

ROAST TURKEY (GFA)

16 HOUR ROASTED BEEF (GFA) Served medium with a Yorkshire pudding & horseradish sauce.

> TRIO OF MEATS (GFA) 22.00

Served with Yorkshire pudding & Dijon mustard.

HONEY & MUSTARD GLAZED HAM (GFA)

Can't decide, why not try all three meats. Served with all accompaniments.

NINETEEN NUT ROAST (V, VEA)

18.00 KIDS ROAST (GFA) 10.00

19.00

9.00

Served with Yorkshire pudding & vegan gravy. If not pre-ordered, please allow 25 minutes for preparation

Served with Yorkshire pudding & accompaniments.

DESSERTS

Finish on a sweet note with our indulgent desserts ~ because no Sunday lunch is complete without a treat!

CHOCOLATE & PRALINE CHEESECAKE (V) 8.00 PECAN TART (V) 8.00

Dark chocolate sauce.

Served with vanilla custard ice cream.

APPLE TART (V, VEA)

Served with shortbread biscuit.

AFFOGATO (V, GFA) 8.00

7.50

Served with vanilla custard ice cream.

Espresso coffee poured over vanilla ice cream with crushed Amaretto biscuit.

EGGNOG BRULEE (V, GFA)

7.50 ICED CHOCOLATE SOUFFLÉ (V, VEA)

Served with banana, pecan & caramel ice cream

8.50

(GF) Gluten Free, (GFA) Gluten Free Alternative, (V) Vegetarian, (VA) Vegetarian Alternative, (VE) Vegan, (VEA) Vegan Alternative. Please let us know of any allergies, intolerances or dietary requirements before making your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens. Detailed information on allergens on all our menu items can be provided on request.