

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, VEA) 6.50

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

SOUTHERN FRIED CHICKEN STRIPS 7.50

Served with truffle mayonnaise & grated parmesan.

HAM HOCK TERRINE 8.00

Celeriac remoulade, lemon & shallot dressed salad, Dijonnaise, pickled walnuts, warm ciabatta.

CIABATTA & DIPPING SAUCE (V) 3.50

Warm ciabatta served with olive oil & balsamic vinegar.

SMOKED SALMON (GF) 9.00

Horseradish creme fraiche, capers & beetroot.

BAKED CAMEMBERT TO SHARE (GFA, V) 15.00

Whole baked camembert, infused with rosemary & garlic, drizzled with honey. Served with warm bread & red onion marmalade. *Please allow 15 minutes for preparation*

SUNDAY ROASTS

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

16 HOUR ROASTED BEEF (GFA) 19.00

Served medium with Yorkshire pudding & horseradish sauce.

ROAST TURKEY (GFA) 19.00

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

HONEY & MUSTARD GLAZED HAM (GFA) 18.00

Served with Yorkshire pudding & Dijon mustard.

TRIO OF MEATS (GFA) 22.00

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

ROASTED CELERIAC STEAK (GF, V, VEA) 18.00

Caramelised shallot, wild mushrooms, salsa Verdi.
If not pre-ordered, please allow 25 minutes for preparation.

KIDS ROAST (GFA) 10.00

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

Dark chocolate sauce.

PECAN TART (V) 8.00

Served with vanilla custard ice cream.

APPLE TART (V, VEA) 8.00

Served with vanilla custard ice cream.

AFFOGATO (V, VEA, GFA) 7.50

Vanilla ice cream & crushed Amaretto biscuit, Served with a side of espresso coffee.

EGGNOG BRULEE (V, GFA) 7.50

Served with shortbread biscuit.

ICED CHOCOLATE SOUFFLÉ (V, VEA) 8.50

Served with banana, pecan & caramel ice cream.

(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.

ALLERGENS LIST

Contains Allergen

Allergen Can Be Removed

Gluten Eggs Milk Mustard Sesame Nuts Peanuts Fish Crustaceans Mollusc Celery Soya Lupin Sulphur