

STARTERS

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

WILD MUSHROOM ARANCINI (V) Served with truffle mayonnaise & shaved parmesan.	8.00	CIABATTA & DIPPING SAUCE (V) Warm ciabatta served with olives, olive oil & balsamic vinegar.	4.50
SOUTHERN FRIED CHICKEN STRIPS Crispy, golden chicken strips coated in Southern-style seasoning, smothered with buffalo sauce & served with a blue cheese dip.	8.00	BAKED CAMEMBERT TO SHARE (V, GFA) Whole baked Camembert, infused with garlic and drizzled with honey. Served with warm crusty bread for dipping. <i>Please allow 20 minutes for preparation.</i>	14.00
CAESAR SALAD Little gem lettuce, croutons, crispy bacon, parmesan & house Caesar dressing.	6.50	TEMPURA PRAWNS Lightly battered tempura prawns, served with lime & sweet chilli dipping sauce.	7.50

SUNDAY ROASTS

All roasts are served with family style sage roasted potatoes, cauliflower cheese, honey & rosemary glazed carrots, buttered greens & gravy.

16 HOUR ROASTED BEEF (GFA) Served medium with a Yorkshire pudding & horseradish sauce.	20.00	NINETEEN NUT ROAST (GFA, V, VEA) Served with Yorkshire pudding & vegan gravy.	18.50
ROAST TURKEY (GFA) Served with a Yorkshire pudding, stuffing & cranberry sauce.	18.50	KIDS ROAST (GFA) Served with Yorkshire pudding & accompaniments.	12.00
ROAST LOIN OF PORK (GFA) Served with a Yorkshire pudding, apple sauce & crackling.	18.50	KIDS TRIO ROAST (GFA) All three meats Served with Yorkshire pudding & accompaniments.	12.00
TRIO OF MEATS (GFA) If you can't decide, why not try all three meats? Served with all accompaniments.	24.00		

ADD PIGS IN BLANKETS
5 sausages wrapped in bacon £5

DESSERTS

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

APPLE & BLACKBERRY CRUMBLE TART (V) A crisp pastry tart filled with apple & blackberry, topped with a buttery crumble, served warm with vanilla ice cream & blackberry coulis.	8.00	RHUBARB & CUSTARD BRULEE (V,GFA) Rhubarb compote topped with a vanilla creme brûlée, served with a shortbread biscuit	8.00
TRIPLE CHOCOLATE BROWNIE (V,GFA) Served with a banana, pecan & caramel ice cream, chocolate crumb & chocolate syrup.	8.00	AFFOGATO (GFA,VEA) Espresso coffee poured over vanilla ice cream with crushed Amaretto biscuit.	7.50
TIRAMISU (V) Layers of coffee soaked lady finger biscuits with mascarpone mousse, finished with cocoa powder.	7.50	SELECTION OF ICE CREAMS Vanilla chocolate strawberry salted caramel (ve) raspberry sorbet (ve) banana, pecan & caramel,	2.00 PER SCOOP

(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.