

STARTERS

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

BUTTERNUT SQUASH SOUP (GFA, VEA)	7.50	CIABATTA & DIPPING SAUCE (V)	5.00
<i>Coconut, chilli, toasted seeds, coriander oil.</i>		<i>Warm ciabatta served with olives, olive oil & balsamic vinegar.</i>	
TEMPURA PRAWNS	7.50	GRILLED GOATS CHEESE (V, GFA)	8.00
<i>Sweet chilli, lime.</i>		<i>Beetroot, toasted pine nuts, aged balsamic, salad.</i>	
CHICKEN & WILD MUSHROOM TERRINE	8.00	BAKED CAMEMBERT TO SHARE (GFA, V)	15.00
<i>Tarragon mayonnaise, pickled shallots, crostini.</i>		<i>Whole baked camembert, infused with rosemary & garlic, drizzled with honey. Served with warm bread & red onion marmalade. Please allow 15 minutes for preparation</i>	

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)	20.00	ROAST TURKEY (GFA)	19.00
<i>Served medium with Yorkshire pudding & horseradish sauce.</i>		<i>Stuffing, pigs in blanket, Yorkshire pudding & cranberry sauce.</i>	
MAPLE & BOURBON GLAZED HAM (GFA)	18.50	TRIO OF MEATS (GFA)	24.00
<i>Served with Yorkshire pudding & Dijon mustard.</i>		<i>Can't decide, why not try all three meats. Served with all accompaniments.</i>	
JACKFRUIT & CRAFT ALE PIE (GFA)	18.00	KIDS ROAST (GFA)	12.00
<i>Served with Vegan gravy. Please allow 20 minutes for preparation</i>		<i>Served with Yorkshire pudding & accompaniments.</i>	

DESSERTS

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

CHOCOLATE FONDANT (VEA, GFA)	8.50	LEMON & GINGER TREACLE TART (V)	8.00
<i>Cherry compote, chocolate crumb</i>		<i>Served with vanilla ice cream.</i>	
SPICED PLUM CRUMBLE TART (V)	8.00	AFFOGATO (V, VEA, GFA)	7.50
<i>Served with stem ginger ice cream & plum syrup</i>		<i>Vanilla ice cream & crushed Amaretto biscuit, Served with a side of espresso coffee.</i>	
CLEMENTINE PANNA COTTA (GFA)	7.50	VANILLA ICE CREAM PROFITEROLES (V)	8.00
<i>Mulled berry compote, amaretti crumb, candied pistachio.</i>		<i>Choux stuffed with vanilla ice cream. served with warm chocolate sauce.</i>	

(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.