

SUNDAY LUNCH MENU

STARTERS

Seasonal soup | bread roll (v)

Southern fried chicken | smoked garlic aioli or barbecue sauce

Caesar salad | streaky bacon | croutons | parmesan

Tomato & mozzarella salad, toasted pine nuts & balsamic glaze (v)

MAIN COURSES

Overnight roasted topside of beef | Yorkshire pudding

Roast loin of pork | apple sauce | crackling

Vegan nut roast | Yorkshire pudding (v)

All roasts are served with family style roasted potatoes, cauliflower cheese, roasted vegetables, cabbage & gravy

DESSERTS

Chocolate brownie | almond crumb | cookie dough biscotti gelato (v)

Apple pie | sea salted caramel gelato (v)

Warm treacle tart | bourbon vanilla gelato (v)

Selection of gelato | 3 scoops (v)

Salted caramel | double chocolate | bourbon vanilla | cookie dough biscotti

1 COURSE £14 | 2 COURSES £18 | 3 COURSES £22

For a group booking of 10 or more we require a pre-order at least ten days in advance along with a booking deposit of £10 per person.