

SUNDAY LUNCH MENU

2 Courses £20, 3 Courses £23

STARTERS £7

Home-made Cream of Mushroom Soup (v)

served with a warmed roll (gf available)

Classic Cold-Water Prawns in home-made marie-rose sauce

served with iceberg lettuce and brown bread (gf available)

Ham Hock and Parsley Terrine

*pressed tender ham hock, split peas, flat leaf parsley
and a hint of wholegrain honey mustard
served with piccalilli and toasted ciabatta*

Crispy Whitebait

Served with bread, butter, tartare sauce and wedge of lemon

MAINS £16**

Roasted 'Corner Cut' Topside of Beef**

served with horseradish sauce and yorkshire pudding

Roasted Leg of Lamb**

served with mint sauce and yorkshire pudding

Roasted Turkey Crown

served with stuffing and cranberry sauce

Home-made Nut Roast with Cranberry and Pistachio (ve)

served with cranberry sauce and vegetable gravy

*All accompanied by gravy, roast and new potatoes with sides of
broccoli and cauliflower cheese*, carrots, peas and seasonal cabbage*

*(* for vegan - item removed or vegan substitute available)*

***Smaller main available for £11 on request (excluded from the 2 or 3 course offer)*

DESSERTS £7

Bread and Butter Pudding

served with custard

Bourbon Pecan Pie

toasted pecan halves in a sticky bourbon filling

Chocolate Fudge Cake

served with double cream

Selection of Ice Creams (3 scoops)

*choose from Vanilla, Strawberry, Salted Caramel or Chocolate ice creams.
also Vanilla, Raspberry and Chocolate vegan ice cream*

*Please ask for details of the potential allergens contained in our dishes
May contain traces of common allergens*