

SUNDAY LUNCH MENU

2 Courses £18, 3 Courses £21

STARTERS £6.50

Home-made Carrot and Coriander 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)

Farmhouse Pâté

served with toast (gf available) and red onion chutney

Crispy Whitebait

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

MAINS £15**

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 Loin of Pork**

served with yorkshire pudding, crackling and apple sauce

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

served with cranberry sauce and vegetable gravy

All accompanied by gravy, roast and mashed 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 £6.50

Sticky Toffee Sponge Pudding

served with custard

Profiteroles

and served with chocolate sauce and double cream

Chocolate Fudge Cake (gf)

served with double cream

Selection of Ice Creams (3 scoops)

choose from Vanilla, Strawberry, Salted Caramel, Raspberry Ripple 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*