



Sunday Lunch

SLOW COOKED ROAST BEEF - £21.95

Roast potatoes, Yorkshire pudding, horseradish cream & gravy

SLOW COOKED ROAST

PORK & SALTY CRACKLING - £19.95

Sage & rosemary stuffing, roast potatoes, Yorkshire pudding, apple sauce & gravy

ROASTED CHICKEN SUPREME - £19.95

Sage & rosemary stuffing, roast potatoes, Yorkshire pudding, cranberry sauce & gravy

CATCH OF THE DAY - £19.95

(see blackboard for today's catch)

Roast potatoes & a white wine sauce.

All the above are served with cauliflower cheese, balsamic red cabbage, roasted parsnips, creamed swede, carrots & broccoli.

HOME MADE NUT ROAST - £18.95 (NG & VE)

Pumpkin seeds, sweet potato, cranberries & walnuts, served with roast potatoes, seasonal vegetables & vegan rosemary jus



Something Sweet

WARM CHOCOLATE BROWNIE - £6.95 (V)

Served with chocolate sauce, crushed Maltesers & meringue pieces

HOT APPLE LATTICE PIE - £6.95 (V)

Sweet pastry case filled with Bramley apples & mixed spices, topped with a sweet pastry lattice

HOT SYRUP SPONGE - £6.95 (V)

Light sponge smothered in a rich syrup

**All desserts are served with a choice of
custard, double cream or vanilla ice cream
Allergies and Intolerances**

*Please ask a member of staff if you have an allergy or any dietary requirements.
Most dishes can be adapted to suit your need. We are unable to guarantee the
absence of allergens in our dishes due to the complexity and size of our kitchen.*

VE = vegan; V = vegetarian; NG = non-gluten containing option available

