



Sunday Lunch

Starters

Soup of The Day (GFR) (VER) 6.00
with House Bread & Butter

Baked Camembert with Garlic & Rosemary
Ciabatta 7.50

Mushrooms (GFR) (VE) 7.00
Cooked in White Wine & Cream, served on
Toasted Ciabatta

Smoked Salmon (GF) 7.50
with lemon, Creamed Horseradish, Watercress,
Dill Oil & Ciabatta Crouton

Mains

Roast Dinners

All our roast dinners use local fresh produce
and our local butcher James Cottier

Served with
Roast Potatoes, Root Vegetable Mash,
Carrots, Savoy, Honey Roasted Parsnips,
Red Cabbage, Sausage Stuffing, Yorkshire
Pudding & Gravy (GFR)

Topside Beef 18.00
Roast Lamb 19.00
Pork Loin 17.00
Chicken Breast 17.00

Brazilian Nut, Walnut & Caramelised Onion
Nut Roast 15.00 (VE)(GFR)
Roast Potatoes, Root Vegetable Mash,
Carrots, Savoy, Honey Roasted Parsnips,
Yorkshire Pudding & Gravy

Sides

Garlic, Rosemary & Thyme Roast Potatoes
3.50

Parmesan & Truffle Oil Roast Potatoes 5.50

Side of Vegetables 3.50

Cauliflower Cheese 3.00

Two Yorkshire Puddings with Gravy 3.50

Desserts

Lemon Tart with Raspberry Sorbet 7.00

Apple Crumble Cheesecake 7.50

Sticky Toffee Pudding 7.50

Raspberry & Whisky Creme Brulee 7.50



Enjoyed Your Meal?

WHY NOT LEAVE US A REVIEW!
GOOGLE, TRIP ADVISOR OR QUANDOO
WE LOVE TO READ THEM!

(V) - Vegan (VEG) - Vegan On Request (GF) -Gluten
Free (GRF) Gluten Free On Request
Please let us know of any allergy and intolerances