



## Sunday Lunch

Served Sunday 12-4

### Starters

Soup of The Day, Toasted Focaccia (V)(GFR) £6

Bowl of Marinated Olives (V)(GF) £4

Prawn, Or Vegetable Gyoza, Miso Soup, Chilli £9

Crispy Duck, House Made Oriental Sauce,  
Bao Bun, Cucumber, Cabbage,  
Carrot & Spring Onion £9

Whipped Feta, Roasted Beets, Caramelised Hazelnuts, Honey, Pineapple, Dill  
& Toasted Flat Bread (V) £9

### Roasts

All our roast dinners use local fresh produce

Roast Dinners are served with

Roast Potatoes, Mash, Seasonal Vegetables, Sausage Stuffing, Gravy & Yorkshire Pudding (GFR)

Rump Beef 19.00

Pork Loin 18.00

Chicken 18.00

Trio Of Meats 24.00

### Vegetarian

Cumin, Butternut Squash & Lentil Wellington, Roast Potatoes, Mash, Seasonal Vegetables, Gravy  
& Yorkshire Pudding(V) £18

### Fish Dish

Pan Fried Salmon, Petit Pois Al A Francaise, Potatoes & Spring Onion (GF) £17

### Sides

Roast Potatoes £3.50

Two Yorkshires Pudding & Gravy £3.50

Cauliflower Cheese £4.50

### Desserts

Rhubarb Frangipane Tart, Crème Anglaise, Vanilla Ice Cream £8

Pistachio & White Chocolate Cheesecake, Blueberry Compote £9

Tiramisu Chocolate Brownie, Iced Frappe Ice Cream, Chocolate & Hazelnut Sauce (GF) £10

Biscoff Creme Brûlée, Banana Ice Cream, Biscoff Biscuit £9

(V) - Vegetarian (GF) -Gluten Free (GFR) - Gluten Free On Request (VER) - Vegan On Request  
All our dishes are subject to availability. Our dishes are all freshly cooked, so please allow for cooking times.  
Please let us know of any **Dietary** or **Allergen** requirements.

A **12.5% service** charge will be added to tables of 8 or more **VAT** is included

LandLord - **Graham Marshall** | Head Chef - **Nathan Parker** | Manager - **George Woodard**