



Sunday Lunch

Served Sunday 12-4

Starters

Kitchen Soup of The Day,
Sour Dough Roll & Butter £7 (V)(GFR)

Bowl of Marinated Olives (V)(GF) £4

King Prawn and Chorizo Bruschetta, Coriander, Pickled Red Onion, Caper Popcorn £10

Crispy Korean Fried Chicken, Gochujang Sauce, Spring Onion, Sesame Seeds & Chilli £9

Mushroom Arancini, Rich Tomato Sauce, Fresh Parmesan, Black Truffle Oil (V) £9

Roasts

All our roast dinners use local fresh produce

Roast Dinners are served with
Roast Potatoes, Mash, Seasonal Vegetables, Sausage & Sage Stuffing, Gravy & Yorkshire Pudding (GFR)

Rump Beef 19.00

Pork Loin 18.00

Chicken 18.00

Trio Of Meats 24.00

Vegetarian

Butternut Squash, Goats Cheese and Onion Tart Tatin, Hassle Back Potatoes,
Kale & Hazelnut Salad, Balsamic Glaze (V) £18

Fish Dish

Pan Fried Cod Fillet, Braised Lentils, Leeks and Samphire, Citrus Beurre Blanc (GF) £20

Sides

Two Yorkshires Pudding & Gravy £3.50

Cauliflower Cheese (GF) £4.50

Desserts

Spiced Parsnip & Date Sticky Toffee Pudding, Sea Salt Caramel Sauce, Clotted Ice Cream £9

Baked New York Vanilla Cheesecake, Chocolate Sauce, Crunchie Ice Cream £10

Coffee & Doughnut Creme Brulee, Mocha Ice Cream (GFR) £9

Apple, Blackberry & Miso Crumble, Creme Fraiche & Vanilla Custard £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.

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



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