



Sunday Lunch Menu

Starters

Homemade soup of the day

Creamy garlic mushrooms served with a white wine sauce and toasted bread

Fishcake served with a garlic and black pepper aioli

Terrine of the day served with chunky toasted bread



Main Courses

Silverside of beef served with a homemade Yorkshire pudding and a rich gravy

Turkey with sage, onion and cranberry stuffing, wrapped in prosciutto served with gravy

Nut roast served with a homemade Yorkshire pudding and stuffing (v)

All of the above served with fresh seasonal vegetables



Desserts

Chefs special lemon meringue pie

Fruit crumble of the day

Chocolate brownie served with cream and fresh fruit

Cheeseboard: A selection of cheese, served with grapes and toasted melba bread

1 course - £9.95

2 courses - £12.95

3 courses - £15.95

Children's Sunday Lunch

2 courses - £6.95

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and businesses.