



Sunday Lunch Menu

Starters

Leek & potato soup, creme fraiche, crispy barley, chive oil, artisan bread g, d, v, gfo	7
Beetroot cured salmon, beetroot slaw, thyme crackers f, g, gfo	11
Chicken terrine, tomato chutney, brioche g,d	10
Harissa roast aubergine, crispy shallots, chickpeas, rocket gf, v, vg	7
Focaccia bread with oil and balsamic vinegar g	7

Traditional Sunday Lunch

Choose from a selection of roasts from local butcher Jesse Smith, served with seasonal vegetables, Yorkshire pudding, cauliflower cheese, roasted potatoes and gravy

Roast leg of lamb g, e, d, cy, sp, gfo	25
Roast sirloin g, e, d, cy, sp, gfo	24
Roast chicken g, e, d, cy, sp, gfo	21
Roasted loin of pork g, e, d, cy, sp, gfo	22
Trio of meats g, e, d, cy, sp, gfo	28
Vegetarian nut roast g, d, e	17

Mains

Wild garlic & pea risotto vgo, d	15
Pan seared salmon, tenderstem broccoli, new potatoes, mint butter f, n, d	22
Cider battered Haddock, with chunky chips, crushed minted peas & homemade tartar sauce e, f	18
6oz homemade beef burger, French fries g, d, md, sp, gfo	18
brioche, streaky bacon, cheese, lettuce, house tomato chutney	

Sides | 4

French fries | Chunky chips | Parmesan & truffle chips - d (£1 surcharge)
Onion rings | Seasonal vegetables - d
Roast potatoes | Cauliflower cheese - d

Discretionary service charge of 10% is added to your bill.

If you have any allergies or dietary requirements please speak to a member of staff

Gluten – g | Crustaceans – c | Eggs – e | Fish – f | Molluscs – m | Soybeans – s | Peanuts – p | Nuts – n | Milk – d
Celery – cy | Mustard – md | Sesame seeds – ss | Sulphites – sp | Lupin – l | Vegetarian – v | Vegan – vg | Gluten free – gf
Vegan option available – vgo | Gluten free option – gfo | Pescatarian option available – psc