



SUNDAY MENU

STARTERS

Soup of the Day (V) (GFA) Served in a Crusty Rustic Bread Bowl	£7.50
Vegetarian Risotto of the day(V) Please ask your server for today's dish	Starter £7.50 Main £13.00
Smoked Salmon Rilette(GFA) With Spring onion, Mixed leaves salad & Ciabatta toast	£7.50
Warm Goat Cheese on Toasted Brioche(V) With Pear & Leaves Salad, Red Currant Dressing, Toasted Walnut & Red Onion Chutney	£6.95
Mediterranean Mix Plate(GF) Parma Ham, Grilled Marinated vegetables, Buffalo Mozzarella, Sun Blushed tomatoes & Green Olives	£8.00

ROASTS

Loin of Free-Range Pork with Crispy Crackling and Apple Purée	£14.95
Slow Roasted Leg of British Lamb rubbed with Rosemary and Confit Garlic	£15.95
Sirloin of British Beef with a Herb Crust	£16.95
Trio of above Meats	£18.50
Free-Range Chicken Breast Supreme	£14.95
Nut Roast with vegetarian gravy(V)	£13.95

All of the above are served with Yorkshire Pudding, Crispy Roast Potatoes, Honey-Roast Parsnips, Steamed Market Vegetables, Cauliflower Cheese, Herb Crushed Carrots with Brown Butter and Red Wine Gravy all (GFA)

MAINS

Pie of the Day In an individual Pie Dish with a Puff Pastry Top Served with Buttered Greens & Triple-Cooked Chunky Chips	£14.50
Chef's Vegetarian Platter (V) A selection of three fresh small dishes. Please ask your server for Today's dishes	£14.50
Large Crispy Skinned Sea Bass Fillet(GF) With Spring Onion & Sun Blushed Tomato Crushed New Potatoes, Market Greens & Creamy White Wine and Prawn Sauce	£15.50
Cajun-Spiced Marinated Chicken Breast Salad(GF) On mixed leaves, Tomato, Cucumber, Parmesan & French Dressing	£13.95

V- Vegetarian GF- Gluten Free GFA- Gluten Free Adaptable – This dish can be adapted to Gluten Free upon request

V* - please note that Gelatin may be used in some of our Desserts and Ice Creams, ask your server for suitable vegetarian options.

Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server .For parties of 8 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty



DESSERTS

Belgian Dark Chocolate Brownie (V)	£6.95
With Crème Caramel Ice-cream	
Cinnamon Apple Tart Tatin(V)	£6.95
With Honeycomb Ice-cream	
Lime & Gin Posset (V)(GFA)	£5.95
With shortbread Biscuits & strawberry salsa	
Baked New York Cheesecake(V) (GF)	£6.95
With Raspberry Sorbet	
Peach & Caramel Pain Perdu (V)	£6.50
With Clotted Cream & Lemon Balm	
Selection of Artisan-made Cheese (V)	Platter of 3 cheeses £8.95
Served with Celery, Apple Salad, Grapes, Chutney and Crackers	Platter of 4 cheeses £10.95
Selection of Premium Ice Creams and Sorbets (V)(GF)	1 scoop £2.50
	2 scoops £4.00
	3 scoops £5.00

COFFEES AND TEAS

Coffee (decaffeinated available)

Liqueur coffee	£6.50	Single espresso	£2.00
Filter coffee	£3.00	Double espresso	£3.00
Americano	£3.00	Café latte	£3.00
Cappuccino	£3.00	Macchiato	£3.00

Tea

Traditional English tea	£3.00
Earl Grey	£3.00
Herbal	£3.00

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