

SUNDAY MENU

STARTER

SOUP OF THE DAY (V) (GFA) (VA) Served in a crusty rustic bread bowl	£7.50
WILD MUSHROOM & SPINACH (V) (VA) Served in a confit garlic & parsley cream on a toasted English muffin	£7.50
TRIO OF SMOKED SALMON, TROUT & MACKEREL RILLETTE (GFA) With capers, herbs, croute & dressed mixed leaves	£8.50
PAN-FRIED FREE RANGE CHICKEN BREAST STRIPS (GF) Gouda cheese sauce and leek chiffonade served on baked portobello mushrooms	£7.95
BAKED GOATS CHEESE & CONFIT PLUMS (V) Rolled in crispy filo pastry, pine nuts, red grapes & curly endive salad	£7.50
PARMA HAM, MOZZARELLA & MELON (GF) With mixed leaves salad & grapes	£7.50

ROASTS

LOIN OF FREE-RANGE PORK With crispy crackling	£15.95
SLOW ROASTED LEG OF BRITISH LAMB Rubbed with Rosemary and confit garlic	£16.95
SIRLOIN OF BRITISH BEEF With a herb crust	£17.95
TRIO OF ABOVE MEATS	£18.95
FREE-RANGE CHICKEN BREAST SUPREME	£15.95
NUT ROAST (V) (VA) With vegetarian gravy	£13.95

All served with Yorkshire pudding, crispy roast potatoes, honey-roasted parsnips, steamed market vegetables, cauliflower cheese, herb, crushed carrots with brown butter & red wine gravy **(GFA)**

MAINS

PIE OF THE DAY In an individual pie dish with a puff pastry top, served with buttered greens & triple-cooked chunky chips	£14.95
CHEF'S VEGETARIAN PLATTER (V) (VA) A selection of three fresh small dishes. Please ask your server for today's dishes.	£14.50
LARGE CRISPY SKIN SEA BASS FILLET (GF) With saffron creamed potatoes, buttered baby spinach, prawns & velouté Vermouth	£16.95
SEARED SWORDFISH STEAK (GF) With brandy lobster bisque, market greens, crushed new potatoes & cucumber salsa	£17.50
GRILLED STEAK BURGER With grilled smoked streaky bacon, brioche bun, crisp lettuce, gherkin, tomato, burger relish, battered onion rings, french fries & your choice of mature cheddar or Stilton	£13.95

(V) Vegetarian **(GF)** Gluten-free **(GFA)** Gluten-free adaptable **(VA)** Vegan adaptable - this dish can be adapted upon request
(V*) Please note that Gelatin may be used in some of our desserts & 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 drinks 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) With Fior di Latte ice cream & honeycomb shards	£6.95
MEDITERRANEAN ORANGE CAKE (V) With clotted cream & crushed roasted pistachios	£6.95
TRADITIONAL CRÈME BRÛLÉE (V) (GFA) With shortbread & fresh raspberries	£6.95
RUSTIC FLAT APPLE TART (V) With caramel ice cream	£7.50
BAKED VANILLA CHEESECAKE (V) (GF) Served with strawberry salsa	£7.50
SELECTION OF ARTISAN-MADE CHEESE (V) (GFA) Served with celery, apple salad, grapes, chutney & crackers	PLATTER OF 3 CHEESES £8.95 PLATTER OF 4 CHEESES £10.95
SELECTION OF PREMIUM ICE CREAMS & SORBETS (V) (GF)	1 SCOOP £2.50 2 SCOOPS £4.50 3 SCOOPS £6.00

COFFEE

Decaffeinated available

AMERICANO	£3.50	SINGLE ESPRESSO	£3.00
FLAT WHITE	£3.50	DOUBLE ESPRESSO	£4.00
CAPPUCINO	£3.50	MACCHIATO	£3.50
CAFE LATTE	£3.50	LIQUEUR COFFEE	£6.50

TEA

TRADITIONAL ENGLISH TEA	£3.00
EARL GREY	£3.00
HERBAL Choice of lemon & ginger, peppermint, green tea or mixed red berries	£3.00
HOT CHOCOLATE	£3.50

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