

SUNDAY MENU

Starters

Soup of the Day V GFA VA Served with Baked Ciabatta & Butter	£7.95
Baked Cod & Salmon Fishcake With Free-Range Poached Egg, White Wine Butter Sauce & Crispy Capers	£8.95
Melon, Mango & Avocado GF VE with Lime Sorbet & Micro Lemon Balm	£7.95
Pear, Stilton, Caramelised Shallot & Pine Nut Puff Pastry Tart V Topped with Baby Leaves & Cranberry Dressing	£7.95
Continental Meat Platter GFA Parma Ham, Chorizo, Milano Salami, Grilled Aubergines, Bocconcini Mozzarella Balls, Mixed Olives & Crusty Bread	£8.95

Roasts

Loin of Free-Range Pork With Crispy Crackling	£16.50
Slow-Roasted Leg of British Lamb Seasoned with Rosemary and Confit Garlic	£17.95
Sirloin of British Beef With Herb Crust	£18.50
Trio of the above Meats	£19.95
Free-Range Chicken Breast Supreme	£16.95
Nut Roast With Vegetarian Gravy V VA	£15.95

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 and Triple-Cooked Chunky Chips	£15.50
Chef's Vegetarian Platter V VA A Selection of Three Fresh Small Dishes. Please Ask Your Server for Today's Dishes	£14.95
Crispy Skinned Sea Bass Fillet GF With Saffron Fondant Potatoes, Wilted Spinach, Baby Prawn & White Wine Cream	£17.95
Spinach & Ricotta Filo Strudel V VA With Mediterranean Vegetables, Roasted Red Pepper, Plum Tomato Sauce & Crispy Basil	£15.50
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	£14.95

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VE - Vegan VA - Vegan Adaptable DFA - Dairy Free Adaptable - Dishes can be adapted 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.

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Desserts

White Chocolate & Vanilla Cheesecake V GF	£8.50
With Raspberry Coulis	
Belgian Dark Chocolate Brownie V	£7.95
With Honeycomb Ice-Cream	
Glazed Lemon Tart V	£7.95
With Saffron Clotted Cream & Fresh Raspberries	
Mango Parfait V GF	£8.50
With Strawberry Mint Salsa & Coconut Sorbet	
Double Decker Chocolate & Crème Caramel Ice-Cream Cake V	£8.50
With Toffee Sauce	
Selection of Artisan-Made Cheese V GFA	Platter of 3 Cheeses £9.50
Served with Celery, Apple Salad, Grapes, Chutney & Crackers	Platter of 4 Cheeses £10.95
Selection of Premium Ice Creams & Sorbets V GF VA	1 Scoop £2.50
Ask your Server for flavours	2 Scoops £4.50
	3 Scoops £6.50

Coffees and Teas

Coffee Decaffeinated Available

Americano	£3.50	Café-Latte	£4.00	Macchiato	£3.50
Flat White	£4.00	Single Espresso	£3.00	Liqueur Coffee	£7.50
Cappuccino	£4.00	Double Espresso	£3.50		

Tea

Traditional English Tea	£3.50	Herbal	£3.50	Hot Chocolate	£4.00
Earl Grey	£3.50	(Lemon & Ginger, Peppermint, Green Tea, Mixed Red Berries)			

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