



SUNDAY MENU

Starters

Soup of the Day V, GFA, VA With Baked Ciabatta & Butter	£7.50
Red Leicester Cheese, Roast Walnut & Spinach Arancini V Served with Saffron Mayo & Crispy Basil	£7.50
Venison Terrine GF Wrapped in Parma Ham with Pistachio & Juniper Served with Plum Purée	£8.50
Honey Baked Goats Cheese V, GFA With Beetroot Salad, Air-Dried Cherry Tomato, Roasted Shallots & Garlic Emulsion with Brioche Croutons	£7.95
Free Range Chicken Breast Strips GF With Stilton & White Wine Cream Served on Baked Field Mushrooms	£7.95
Dill Cured Gravlax GFA With Wholegrain Mustard, Bacon & Potato Salad, Granary Bread & Dressed Leaves	£8.50

Roasts

Loin of Free-Range Pork with Crispy Crackling	£15.95
Slow Roasted Leg of British Lamb seasoned with Rosemary and Confit Garlic	£17.50
Sirloin of British Beef with Herb Crust	£17.95
Trio of the above Meats	£19.50
Free-Range Chicken Breast Supreme	£15.95
Nut Roast with Vegetarian Gravy V, VA	£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 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
Baked Salmon Supreme GF Loch Duart farmed with Crushed New Potatoes, Tenderstem Broccoli & Sauce Vierge	£17.95
Crispy Skinned Sea Bass Fillet GF Chorizo, Parmentier Potatoes, Tenderstem Broccoli & Caper Parsley & Cream	£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	£13.95

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VA - Vegan Adaptable - *This dish can be adapted upon Request*

** 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.



DESSERT MENU

White Chocolate, Whiskey & Brioche Pudding V	£7.50
Served with Custard or Madagascan Vanilla Ice Cream	
Baked Cheesecake V, GF	£7.95
Served with Raspberry Sorbet	
Winter Eton Mess V, GF	£6.50
With Mulled Wine, Mixed Berries, Meringue & Cream	
Belgian Dark Chocolate Brownie V	£6.95
With Honeycomb Ice Cream	
Honey Roasted Plum, Apple, Cinnamon & Almond Flaked Crumble V, VA	£7.50
With Custard	
Selection of Artisan-Made Cheese V	Platter of 3 Cheeses £8.95
Served with Celery, Apple Salad, Grapes, Chutney & Crackers	Platter of 4 Cheeses £10.95
Selection of Premium Ice Cream & Sorbets V, GF	1 Scoop £2.50
	2 Scoops £4.50
	3 Scoops £6.50

COFFEES AND TEAS

Coffee Decaffeinated available

Americano	£3.50	Espresso - Single	£3.00
Flat White	£4.00	Espresso - Double	£3.50
Cappuccino	£4.00	Macchiato	£4.00
Café-Latte	£4.00	Liqueur Coffee	£6.50

Tea

Traditional English Tea	£3.00	Herbal	£3.00
Earl Grey	£3.00	(Lemon & Ginger, Peppermint, Green Tea, Mixed Red Berries)	
		Hot Chocolate	£3.50

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