



SUNDAY MENU

Starters

Soup of the Day V, GFA, VA Served in a Crusty Rustic Bread Bowl	£7.50
Asparagus Spears V, GFA, VA With Poached Free Range Eggs, Hollandaise Sauce & Puff Pastry Sticks	£8.50
Wild Mushrooms & Spinach V, VA Served in a Confit Garlic & Parsley Cream on a Toasted English Muffin topped with Crispy Leeks Chiffonade	£7.95
Lightly Spiced Potted Crab & Shrimp GFA With Sour Dough Croute & Pickled Vegetable Salad	£8.50
Baked Goats Cheese & Confit Plums V Rolled in Crispy Filo Pastry, Pine Nuts, Red Grapes & Curly Endive Salad	£7.50
Smoked Chicken Breast GFA With Avocado, Orange, Walnuts & Rocket Salad with Maple Syrup & Mustard Dressing	£7.95

Roasts

Loin of Free-Range Pork with Crispy Crackling	£14.95
Slow Roasted Leg of British Lamb rubbed with Rosemary and Confit Garlic	£16.95
Sirloin of British Beef with Herbs Crust	£17.50
Trio of the above Meats	£18.50
Free-Range Chicken Breast Supreme	£14.95

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	£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 With Saffron Creamed Potatoes, Buttered Baby Spinach, Prawns & Vermouth Velouté	£16.95
Baked Cod and Smoked Haddock GF With Dill and Spring Onion, Crushed New Potatoes, Steamed Green Beans & Lemon Infused Salsa Verde	£16.95
Steak Burger With Grilled Smoked Streaky Bacon, Brioche Bun, Crisp Lettuce, Gherkin, Tomato, Burger Relish, Battered Onion Rings, French Fries & Mature Cheddar	£13.95
Nut Roast with Vegetarian Gravy V, VA	£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 and Ice Creams, ask your server for suitable Vegetarian Options.

Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements including dairy free. 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

Belgian Dark Chocolate Brownie V With Fior Di Latte Ice Cream & Honeycomb Shards	£6.95
Mediterranean Orange Pie V With Clotted Cream & Crushed Roasted Pistachios	£6.95
Traditional Vanilla Crème Brûlée V, GFA With Shortbread & Fresh Raspberries	£6.95
Rustic Flat Apple Tart V With Caramel Ice Cream	£7.50
Blueberry Crepes V With Honey Whipped Cream	£6.95
Selection of Artisan-Made Cheese V Served with Celery, Apple Salad, Grapes, Chutney & Crackers	Platter of 3 Cheeses £8.85 Platter of 4 Cheeses £10.95
Selection of Premium Ice Cream & Sorbets V, GF	1 Scoop £2.50 2 Scoops £4.50 3 Scoops £6.00

COFFEES AND TEAS

Coffee Decaffeinated available

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

Tea

Traditional English Tea	£3.00	Hot Chocolate	£3.50
Earl Grey	£3.00		
Herbal	£3.00		

(Lemon & Ginger, Peppermint, Green Tea, Mixed Red Berries)

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 and Ice Creams, ask your server for suitable Vegetarian Options.

Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements including dairy free. 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.