

SUNDAY MENU

Starters

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| 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

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| 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

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| 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*

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.

DESSERT MENU

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| 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 |

Coffee & Teas

Coffee Decaffeinated available

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| 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

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

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