



SUNDAY MENU

STARTERS

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

ROASTS

Loin of Free-Range Pork with Crispy Crackling	£14.95
Slow Roasted Leg of British Lamb rubbed with Rosemary and Confit Garlic	£15.95
Sirloin of British Beef with a Herb Crust	£16.95
Trio of above Meats	£18.50
Free-Range Chicken Breast Supreme	£14.95
Nut Roast with vegetarian gravy (V)	£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	£14.95
In an individual Pie Dish with a Puff Pastry Top	
Served with Buttered Greens & Triple-Cooked Chunky Chips	
Chef's Vegetarian Platter (V)	£14.50
A selection of three fresh small dishes. Please ask your server for Today's dishes	
Large Crispy Skinned Sea Bass Fillet (GF)	£15.50
With Saffron Creamed Potatoes, Buttered Baby Spinach, Prawns & Velouté Vermouth	
Steak Burger	£13.95
With Grilled Smoked Streaky Bacon, Brioche Bun, Crisp Lettuce, Gherkin, Tomato, Burger Relish, Battered Onion Rings, French Fries & Mature Cheddar	

V- Vegetarian GF- Gluten Free GFA- Gluten Free Adaptable – This dish can be adapted to Gluten Free 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



DESSERTS

Belgian Dark Chocolate Brownie (V)	£6.95
With Fior Di Latte Ice Cream & Honeycomb Shards	
Mediterranean Orange Pie (V)	£6.95
With Clotted Cream & Crushed Roasted Pistachios	
Traditional Vanilla Crème Brûlée (V)(GFA)	£6.95
With Shortbread & Fresh Raspberries	
Rustic Flat Apple Tart (V)	£7.50
With Caramel Ice Cream	
Blueberry Crepes (V)	£6.95
With Honey Whipped Cream	
 Selection of Artisan-Made Cheese (V)	
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 and Sorbets (V) (GF)	1 scoop £2.50 2 scoops £4.00 3 scoops £5.00

COFFEES AND TEAS

Coffee

(decaffeinated available)

Americano	£3.00	Single Espresso	£2.00
Flat White	£3.50	Double Espresso	£3.00
Cappuccino	£3.50	Macchiato	£3.50
Café Latte	£3.50	Liqueur Coffee	£6.50

Tea

Traditional English Tea **£3.00**

Earl Grey **£3.00**

Herbal **£3.00**

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

Hot Chocolate **£3.50**

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