



Sunday Lunch Menu

Starters

Homemade Soup of the day - £6 v

Chicken Liver Pate, Chutney & Toasted Sourdough - £8

Smoked Haddock and Hens Egg Salad, Mustard Dressing - £8

Pressed Ham Knuckle Terrine, Piccalilli, Dressed Salad - £8

Garlic Mushrooms on Toasted Sourdough, Poached Hens Egg - £7 v

Mains

Traditional Roast Beef, Yorkshire Pudding, Roast Potato, Mash and Seasonal Vegetables - £13.95

Catch of the Day with either Salad or Vegetables - £14

Slow Roast Belly Pork, Tomato Chutney, Chive Mash, Seasonal Vegetables - £13.95

Roast Chicken Breast, wrapped in Bacon, Tomato and Pepper Reduction, Seasonal Vegetables and Potatoes - £13.95

Fish and Chips, Tartare Sauce, Mushy Peas and Lemon - £15

Roast Vegetable Risotto, glazed Goats Cheese - £14 v (can be made Vegan if made without the Goats Cheese)

Curried Cauliflower, Wild Mushrooms, Heirloom Tomato Salad and Braised Puy Lentils - £14 v vg

Side Dishes

Mashed or Chipped Potatoes - £3.50

Fine French Beans - £3.50

Seasonal Vegetables - £3.50

Dressed Salad - £3.50

Some dishes may contain nuts/nut derivatives. Fish may contain small bones. All of our dishes are cooked to order. If you have any allergies please inform a member of the team and we can discuss the ingredients and any alternatives with you.

**All dishes can be made Gluten Free at your request



Children's Menu

Chicken/Fish Goujons with Chips and Peas or Beans - £7

Half Portion of main menu items (excluding Steak) - £8

Desserts

Sticky Toffee Pudding, Caramel Sauce and Vanilla Ice Cream - £7

Poached Pear, toasted Oats and Sorbet - £7 v,vg

Rich Chocolate Tart with Fresh Berries and Honeycomb - £7

Strawberry Cheesecake - £7

Selection of Cheese and Wafers - £9

Fruit Crumble and Custard - £7

Selection of Sorbets - £7 v,vg

After Dinner Drinks

Americano - £2

Cappuccino - £2.75

Latte - £2.75

Flat White - £2.75

Tea Selection - £1.75

Irish Coffee - £4.95

Espresso Martini - £8

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