Sunday Lunch

Served Sunday 12-4

Starters

Soup Of The Day With Rosemary Focaccia (GFR)(V) £6

Beetroot Cured Salmon (GF) £9.50
Apple & Cucumber Salad, Basil Ice Cream

Beef Brisket Croquettes £9.50
Jalapeño Dijonnaise, Pickled Onion & Chilli

Mushroom Parfait (V)(GFR) £9
Miso Pickled Mushrooms, Toasted Focaccia

Roasts

All our roast dinners use local fresh produce and our local butcher James Cottier

Roast Dinners are served with
Roast Potatoes, Mash, Seasonal Vegetables, Sausage Stuffing, Gravy & Yorkshire Pudding (GFR)

Rump Beef 19.00
Pork Loin 18.00
Chicken 18.00
Trio Of Meats 24.00

Vegetarian

Mushroom & Brie Wellington, Mashed Potato, Maple Glazed Carrots & Parsnips & Red Onion Gravy (V) £18

Fish Dish

Pan Seared Sea Bass Fillet, Pak Choi, Szechuan Style Noodles, Sweet Chilli Dressing £19

Sides

Roast Potatoes £3.50
Two Yorkshires Pudding & Gravy £3.50
Cauliflower Cheese £4.50

Desserts

Apple Gyoza £8
Cinnamon Sugar, Vanilla Ice-Cream & Caramel Sauce

Chocolate Sticky Toffee Pudding £9
Chocolate Fudge Cake Ice Cream, Chocolate Toffee Sauce

Poached Rhubarb, Vanilla Creme Brûlée,
Rhubarb & Custard Ice Cream (GF) £8

Selection Of British Cheeses,
Apple & Fig Chutney & Crackers £9

(V) - Vegetarian (GF) -Gluten Free (GFR) - Gluten Free On Request (VER) - Vegan On Request
All our dishes are subject to availability. Our dishes are all freshly cooked, so please allow for cooking times.
Please let us know of any **Dietary** or **Allergen** requirements.

LandLord - **Graham Marshall** | Head Chef - **Nathan Parker** | Manager - **George Woodard**