

SUNDAY LUNCH MENU

1 COURSE 19 | 2 COURSE 23 | 3 COURSE 27

STARTERS

Butternut Squash Soup With Crusty Bread (V) (GF)

Pressed Ham Hock Terrine, Piccalilli and Toast (VE)

4 Chicken Wings - BBQ or Buffalo

Arancini and Tomato Sauce

MAIN COURSE

All dishes served with roast potatoes, seasonal vegetables, mash, stuffing, Yorkshire pudding and gravy

Roast Sirloin of Beef

Roast Chicken Breast

Honey Roast Ham

Cheese and Onion Pie (V)

Mushroom Pie (VE)

DESSERTS

Chocolate Fudge Cake with Vanilla Ice Cream

Lemon Cheesecake with Lemon Curd and Berry Compote

Cinnamon Cheesecake with Vegan Vanilla Ice Cream (VE)

Sticky Toffee Pudding with Toffee Sauce and Salted Caramel Ice Cream

SIDES

Cauliflower Cheese | Braised Red Cabbage | Pigs in Blankets

£4 each of 3 for £10

(V) Vegetarian (VE) Vegan (GF) Gluten free

FOR ALLERGIES AND INTOLERANCES PLEASE MAKE YOUR SERVER AWARE ON ARRIVAL AND WE WILL PROVIDE OUR ALLERGY MENU. WE ARE ABLE TO PREPARE MANY OF OUR DISHES VEGAN AND GLUTEN FREE ON REQUEST. IF YOU HAVE ANY FURTHER QUESTIONS OR CONCERNS, PLEASE DO NOT HESITATE TO SPEAK TO A MEMBER OF OUR TEAM. PRICES ARE INCLUSIVE OF VAT, A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL TABLES.