

Sunday Lunch Menu

Starters

Soup of the Day with sourdough baguette and butter 7

Prawn Cocktail – with marie rose sauce, brown bread and butter 9

Deep Fried Potato Skins – with rosemary, smoked sea salt and garlic mayonnaise (v) 7

Baked Whole Camembert – with red onion chutney and toasted sourdough 15

Sunday Roasts

-Served with roast & mashed potatoes, seasonal vegetables & Yorkshire pudding

Roast Silverside of Beef 14 small//16 regular

Roast Leg of Pork - with sage and onion stuffing 14 small/16 regular

Roast Breast of Chicken - with sage and onion stuffing 16

Roast Leg of Lamb 15 small/17.5 regular

Trio of Meats- Large plate of beef, pork and lamb with sage and onion stuffing 18

Vegan Nut Roast or Vegan Sausages - with vegan or regular Yorkshire pudding (v) 15

add a side of cauliflower cheese 3

Fish

Beer Battered Cod - hand cut chips & mushy peas 17.5

Wholetail Breaded Scampi – Skin on fries and salad 16.5

Dessert

Sticky Toffee Pudding – with butterscotch sauce and vanilla ice cream 7

Warm Chocolate Brownie – with sea salt and caramel ice cream 7

Lemon Meringue & Raspberry Knickerbocker Glory 7

Crème Brulee with fresh raspberries 7

Callestick Farm Ice Creams with fan wafer – vanilla, Belgian chocolate, strawberry, rum & raisin, coconut, honeycomb, lemon swirl 5.5

Due to the presence of allergens in some dishes we cannot guarantee the absence of allergen traces in our menu. Please alert staff if you have any allergies. All prices include VAT.