



Sunday Lunch Menu

November – example menu

Served 12pm – 3.30pm

Starters

Homemade focaccia & olives with beef dripping butter (v)	£6.50
Red pepper humus, tortilla (vg)	£4.95
Devilled whitebait, black garlic aioli (gf)	£5.95
Thai spiced coconut and cauliflower soup with focaccia (vg)	£6.95
Seared scallops, mustard creamed leeks, samphire & nduja butter	£11.50
Coconut crusted king prawns with mango & chilli salsa	£6.95
Chicken liver pate, spiced pear chutney & toast (gf)	£8.50

Roasts

Roast sirloin of beef, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, summer greens & red wine gravy (gf)	£18.50
Roast leg of lamb, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, summer greens & red wine gravy (gf)	£18.50
Roast chicken breast, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, summer greens & red wine gravy (gf)	£16.50
Red lentil, cheddar & cashew nut roast, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, summer greens & gravy (v, gf)	£14.50

Mains

Beer battered haddock fillet, twice cooked chips, garden peas & tartare sauce (gf)	£11.95/£17.50
Buttermilk chicken burger, bbq sauce, cheddar, gem, tomato, shallots in a brioche bun, slaw & fries	£16.50
Crown prince pumpkin & butternut squash risotto, hazelnuts, stilton & watercress (vg, gf)	£14.95
Add corn fed chicken breast for £5	
Indonesian lamb rendang curry, basmati rice & naan bread	£17.95
Red lentil, courgette & mushroom Bolognese, pappardelle & ciabatta (vg)	£13.50
Pan fried stone bass, parmentier potatoes, black pudding & onion, samphire & white wine cream sauce	£22.50

Desserts

Orange polenta cake with chocolate & blood orange ice cream (vg, gf)	£6.95
Blackberry curd tart with meringue & blackberry ripple cream	£6.50
Chocolate fondant, coffee ice cream (Please allow 15 minutes)	£7.25
Pumpkin buttermilk pancakes, pecan butterscotch sauce, clotted cream	£6.50
Trio of cheese, millers toasted biscuits, grape & celery herb salad (gf)	£11.95
Affogato & biscotti (vg, gf)	£5.50

VG – a vegan option is available GF – a gluten free option is available V – a vegetarian option is available
Please let your server know if you have any allergies