



SUNDAY LUNCH

Sunday Lunch is served 12pm-4pm

SAMPLE MENU

Roast Butternut Squash Soup, Mixed Seeds (V)

Prawn Cocktail - Atlantic Prawns, Crisp Baby Gem, Cherry Tomatoes, Cucumber,
and Marie Rose Sauce

Three Cheese Souffle, Cream Sauce(V)

Ham Hock Terrine, Chutney and Sourdough

Tomato and Goat Cheese Bruschetta, Balsamic Glaze (V)

Salmon Terrine, Celeriac Remoulade, Toasted Sourdough

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All Our Beef is locally sourced Hereford Aged 32 days in our Meat Locker

Roast Topside of Beef Rump

Roast Sirloin of Beef (supplement £7)

Roast Leg of Lamb

Roast Chicken with Stuffing, Pigs and Blankets

Roasted Pork Loin and Black Pudding

*All our Roasts are served traditionally with Beef Fat Roast Potatoes, Seasonal Vegetables,
Yorkshire Pudding, and Pan Gravy*

Butternut Squash and Sage Tortellini, Spinach and Pine Nuts, Ricotta Cheese (V)

Pan Seared Cod, Creamy Mash Potato, Broccoli and Shellfish Sauce

10oz Ribeye Steak (Supplement £11)

Steak Served with Field Mushroom and Tomato, Peppercorn Sauce, and Fries



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SAMPLE MENU

Sticky Toffee Pudding, Butterscotch Sauce, and Vanilla Ice Cream

Cherry Bakewell Tart, Custard

Chocolate Brownie Sundae

Mixed Berry Eton Mess (GF)

Vanilla Crème Brûlée, Shortbread Biscuit

Selection of Three British Cheeses (supplement £3.50)

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2 courses £28.00pp

3 courses £35.00pp

£15 per child

Hot Drinks Menu

Coffee £4.50

Espresso £3.50

Cappuccino £4.50

Americano £4.50

Latte £4.50

Hot Chocolate £4.50

Yorkshire Tea £3.50