

# Sunday Lunch



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## Starters

Soup of the day, *Bread roll* (gf) £6.50

Smoked Mackerel Pate, *Granary Toast* (agf) £8.50

Caesar Salad, *Parmesan, Croutons, Anchovies, Caesar dressing* (agf) £8.50

Ham Hock Terrine, *Piccalilli, Toasted Brioche* (agf) £8.50

Chicken Liver Pate, *Tomato Jam, Toasted Brioche* £8.50

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## Mains

Roast Sirloin of Beef, *Served medium with Yorkshire Pudding* (agf) (adf) £21.95

Roast Supreme of Chicken, *Sage & Onion stuffing* (agf) (df) £17.95

Roast Loin of Pork, *Crackling Shard* (gf) (v) £17.95

Butternut Puff Pastry Tart, *Onion Marmalade, Goats Cheese, Dressed Rocket* (v) £15.95

*All are served with Roast Potatoes, Seasonal Vegetables and Gravy*

Pan Fried Sea Bass, *Pea & Crayfish Risotto* £19.50

Roasted Courgette & Pea Risotto, *Parmesan & Rocket* £15.95

Plant Burger, *Chips, lettuce, tomato, relish* (vg, df) £15.50

Beef Burger, *Chips, Bacon, Cheddar, Lettuce, Tomato, Relish* (agf) £16.50

Beer Battered Haddock & Chips, *peas, tartare sauce* £16.50

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## Desserts

Sticky Toffee Pudding, *Butterscotch Sauce, Vanilla Ice cream* £8.00

Chocolate Mousse, *Raspberry Ripple Ice Cream, Raspberry Crumb* £8.00

Vanilla Crème Brulee, *Shortbread Biscuit* £8.00

Eton Mess, *Red Fruit Coulis* £8.00

Local Artisanal Cheeses, *Chutney, Crackers* (agf) £10.50

Selection of Tea or Freshly Brewed Coffee £3.25

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**(v) vegetarian, (vg) vegan, (gf) gluten free (agf) gluten free available on request, (avg) vegan option available on request,**

10% service charge is added to all restaurant bills

*We proudly use seasonal, fresh local produce, and the menu may be subject to change due to availability.*

***If you have any special dietary or allergen requirements please inform a member of staff.***