



Sunday Lunch Menu

Crayfish cocktail in Marie Rose sauce, served with toasted brioche £6

Black pudding sausage roll with mixed leaves & HP sauce £6

Goats curd with sun blushed tomato & pea shoots on toast £5.25

Smoked salmon & crème fraiche served with brioche £7

Pigeon breast with pumpkin puree jus £6

Roast rump of beef & Yorkshire pudding £15.95

Roast leg of lamb with Yorkshire pudding £15.95

Roast loin of pork with Yorkshire pudding £14.95

Chunky honey roasted ham with Yorkshire pudding £13.95

Roast chicken with Yorkshire pudding £12.95

Our roast dinners are served with fresh seasonal vegetables, duck fat roasted potatoes, our special creamed cabbage with bacon & a rich gravy

Chefs vegetarian pie, served with seasonal vegetables, roast potatoes & vegetarian gravy £12.95

Beef battered fish of the day with chunky chips, peas & tartare sauce
£14.95

6oz Beefburger with melted cheddar cheese & bacon, dill pickle, onion chutney & chunky chips £12.95

Apple crumble with custard £6.50

Caramelised banana, caramel sauce, served with ice cream £4.95

Trio of panacotta £6.50

Warm chocolate brownie, chocolate sauce & ice cream £6.50

Sticky toffee pudding with ice cream £6.50

Crème brulee with shortbread biscuit £5.50

Ice cream – choose from our selection, 3 scoops £5

*IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING.
Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens*

