



SUNDAY LUNCH MENU

Main Course £12.50 | **Two Courses** £17.25 | **Three Courses** £19.95

STARTERS

ROASTED TOMATO & BASIL SOUP

Homemade and drizzled with extra virgin olive oil, with warm sourdough bread.

AVOCADO AND GOATS CHEESE CROSTINI

Grilled avocado and ripe tomatoes on a toasted croute topped with goats cheese and chilli flakes.

MUSHROOMS ON TOAST

mushrooms cooked in garlic butter finished with white wine and double cream.

RED ONION AND GRUYERE TART

A short crust pastry case filled with a mix of creamy Gruyere and caramelized red onions, with a baby leaf salad.

LEMON PRAWN SALAD

Large cold water prawns dressed with lemon infused rapeseed oil, lemon zest and Lemon balm, served with a dressed garden salad and sourdough bloomer

MAIN COURSE

SUNDAY ROAST

Choose from our Sunday roast meats, all served with homemade Yorkshire pudding, roasted and mashed potatoes, glazed parsnips, cauliflower cheese, seasonal vegetables and rich gravy.

BAKED COD FILLET

Served with a lemon butter sauce, crushed baby potatoes and seasonal vegetables

VEGAN SHEPHERDS PIE

A blend of mushrooms, lentils, carrots & spinach, cooked in a rich ale flavoured sauce. Finished with tarragon & topped with two bubble & squeak cakes, roast potatoes and seasonal vegetables.

DESSERTS

HANDMADE CAKE

Today's choice of handmade cake from a local bakery or a hot pudding from the Kitchen.
All available with Double cream, vanilla ice cream or rich custard.

CHOCOLATE BROWNIE SUNDAE

Vanilla ice cream topped with Belgian chocolate sauce, warm brownie bites, whipped cream and wafer curls



All our dishes are freshly cooked for your enjoyment.

All food is subject to availability. Please ask a member of staff for allergen advice if you are unsure.