



Example Sunday Lunch Menu

Starters

Leek & Potato Soup, Herb Focaccia Bread

(Gluten, Dairy)

Char Grilled Chicken Caesar Salad

(Fish, Gluten, Egg, Dairy)

Buffalo Mozzarella, Heritage Tomato & Crispy Basil, Bloody Mary Ketchup

(Dairy, Sulphites, Celery)

Salt & Pepper Calamari, Lime dressing

(Egg, Crustaceans, Sulphites, Sesame)

Wild Mushroom Arancini, Romesco Sauce

(Gluten, Eggs, Dairy, Nuts, Celery, Sulphites)

Mains

Slow Roasted Topside of Beef & Feather Blade, Yorkshire Pudding, Red Wine Sauce

(Celery, Sulphites, Gluten, Dairy)

Roasted Stone Bass, Smoked Garlic Butter, New Potatoes, Orange & Radish Herb Salad

(Fish, Mustard, Dairy)

Pot Roasted Loin of Pork, Sweet Red Cabbage & Dauphinoise Potatoes, Cider & Rosemary Jus

(Celery, Sulphites, Dairy)

Courgette & Sweet Pepper Thai Red Curry, Fragrant Rice & Poppadum Crumb (V)

(Gluten, Celery, Nut, Sesame)

Grilled Cod, Buttered Savoy Cabbage and Smoked Trout, Chive Mash, Mustard & Honey Dressing

(Gluten, Egg, Fish, Mustard, Dairy, Sesame)

If you have any allergies or intolerances please speak to a member of the team



Dessert

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Pouring Cream

(Gluten, Dairy, Egg)

Salted Dark Chocolate Ganache, Honeycomb & Crushed Shortbread

(Dairy, Egg, Gluten)

Broken Lemon Meringue Pie

(Gluten, Egg, Milk)

Summer Fruit Pudding & Clotted Cream

(Gluten, Soy, Sulphites, Dairy)

One Eighty Cheese Board with Biscuits, Grapes, Celery & Chutney

(Dairy, Gluten, Sulphites)

£12.95 main course only

£16.95 two courses

£21.50 three course including Tea & Coffee

Sides

Yorkshire pudding £1.00

Jug of gravy £1.00

Brown butter mash £3.00

Cauliflower cheese £3.00

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