



Sunday Lunch

Appetisers

Artisan Bread Board £7.00
A mix of artisan breads with olives, olive oil and balsamic vinegar. (v)

Celeriac Soup with a Hazelnut Crumb (v) £6.75
Served with bread.

Lobster & Crayfish Tail Bang Bang £11.00
Served on a bed of mixed leaf with bread.

Tapas Trio £9.00
Chorizo in red wine, chickpeatho & padron peppers served with crusty bread.

Broccoli & Potato Croquets (v) £7.00
Served with salad garnish and stilton mayonnaise.

Grilled Halloumi £7.00
Served with grilled vegetables, rocket and parma ham.

Roasts

All served with roast potatoes, seasonal veg, cauliflower cheese, swede & carrot mash and Yorkshire pudding.

Mixed Roast £23.00
Chicken, beef, pork & stuffing.

Roast Beef £20.50

Roast Pork & stuffing. £17.95

Roast Chicken & stuffing. £16.00

Veggie Roast (ask for details) £15.00

Small Roast Dinner £15.00

Kids

Main and Dessert included £13.50

Mains

Chicken Goujons - with your choice of mash or chips & peas or beans.

Fish & Chips - with your choice of peas or beans.

Macaroni Cheese - with garlic bread.

Sausage & Mash - with seasonal veg and gravy.

Dessert

Chocolate Brownie with Vanilla Ice Cream

Dessert

Morello Cherry Crème Brulee £6.50
With freeze dried sour cherries and shortbread biscuits.

Sticky Cinnamon Figs £7.00
Served with mascarpone.

Ice Cream / Sorbet Trio £6.00

Sticky Toffee Pudding (gf) £6.50
Served with cream, ice cream or custard.

Chefs Crumble £6.50
Served with cream, ice cream or custard.

Chocolate Torte £6.50
Served with vanilla ice cream and raspberry compote.