

# SUNDAY LUNCH

## STARTERS

<b>Soup of the Day</b> , warm crusty bread <i>(gfa)</i>	£7.00
<b>House chicken liver parfait</b> , house chutney & toasted focaccia <i>(gfa)</i>	£7.95
<b>Crispy duck bon bons</b> , hoisin sauce & crispy salad	£8.75
<b>Tempura prawns, salt &amp; pepper squid</b> , caper and lemon dipping sauce, salad	£7.95
<b>Tempura slow roast pork</b> , house chutney, salt & pepper crackling <i>(gfa)</i>	£6.50
<b>Crispy brie</b> , mango & peppercorn drizzle, crispy salad	£6.95

## ROASTS & MAINS

*All roasts are served with roast potatoes, seasonal vegetables, cauliflower cheese (v) & pan gravy*

<b>Roast Sirloin of Beef</b> , homemade Yorkshire & horseradish sauce on the side <i>(gfa)</i>	£18.50
<b>Roast Chicken Supreme</b> , pig in blanket, sage stuffing <i>(gfa)</i>	£18.50
<b>Slow-roast Belly Pork Roulade</b> , Salt & Pepper crackling, homemade apple sauce <i>(gfa)</i>	£19.50
<b>Vegan Wellington</b> , spinach, chestnut & mushroom, vegan gravy	£17.50
<b>Crispy Beer Battered Haddock Fillet</b> , chips, pea puree, homemade tartare sauce <i>(gfa)</i>	£19.00
<b>Thai Vegetable Curry</b> , cumin scented rice, vegetable samosas <i>(gfa, df, vg)</i>	£16.00
<b>Crispy Katsu Burger</b> , skinny fries, coleslaw, katsu sauce	£16.50

## DESSERTS

<b>Black cherry Bakewell brulee</b> , raspberry compote & Chantilly cream <i>(gf)</i>	£8.00
<b>Homemade Chocolate Brownie</b> , white chocolate ganache	£8.00
<i>Add scoop of ice-cream £2.25</i>	
<b>Homemade lemon posset</b> , sable shortbread & raspberry compote <i>(gfa)</i>	£8.00
<b>Summer berry Eton mess sundae</b>	£8.00
<b>Vegan lemon &amp; vanilla cheesecake</b> , raspberry compote, coconut ice cream	£8.00
<b>Cheese board</b> , crackers & apple chutney <i>(v)</i>	£8.95
<i>Add a glass of port for £3.55</i>	
<b>Selection of ice cream</b> , please ask for flavours available <i>(gfa)</i>	£2.25 per scoop