## **Sunday Lunch**

## **Starters**

Homemade soup of the day –warm crusty bread (gfa)	£7.00
Homemade chicken liver parfait – toasted focaccia bramley apple & pear chutney (gfa)	£7.95
Crispy duck Bon Bons – hoisin, plum sauce & crispy salad	£8.25
Fish Platter – Oak smoked salmon, salt & pepper crusted squid, sweet chilli dipping sauce,	£10.25
smoked mackerel pate, toasted rosemary focaccia	
crispy brie – mango & peppercorn drizzle	£6.00
Tempura slow cooked pork – bramley apple chutney, salt & pepper crackling	£6.50

## **Roasts and mains**

All roasts are served with roast potatoes, seasonal vegetables, cauliflower cheese (v) & pan gravy	
Roast Sirloin of Beef - homemade yorkie & horseradish sauce on the side (gfa)	£18.50
Roast Chicken Supreme – Pig in a blanket, sage stuffing, roast parsnips (gfa)	£17.50
12-hour slow cooked pork – salt and pepper crackling & homemade apple sauce (gf)	£19.50
Vegan sausage, spinach and chestnut mushroom wellington, vegan gravy (vg)	£17.50
Homemade Crispy beer battered haddock fillet- crispy chips, pea puree, homemade tartare sauce (gfa dfa)	£19.00
Southern fried chicken fillet burger- crispy bacon, Monterey jack cheese, crispy salad, brioche bap,	
house tomato salsa, skinny fries (dfa)	£16.75
Roast chestnut mushroom & walnut bolognaise – tagliatelle, shaved parmesan & garlic toast (v/n)	£17.50

## **Puddings and Cheese**

Ella's kinder chocolate brownie – vanilla ice cream, chocolate sauce & Chantilly cream (n)	£6.95
Black Cherry Bakewell crème brulee - bite of a Bakewell tart biscuit & Chantilly cream (n)	£7.00
Vegan lemon & vanilla cheesecake- raspberry compote, coconut ice cream (Vg gf)	£7.25
Chefs' selection of Cheese - Jacob's biscuits & apple chutney (v)	£8.95
Chefs' Selection of Ice Cream (n)	£2.25 per scoop

Before you order your food & drinks please inform a member of our team, if you have a food allergy.

Most of our dishes can be adapted for you.

All our allergen information is available on request...