



Example Sunday Lunch

Fresh Chef's Soup of the Day (GF**)
Roast Garlic and Herb Croutons (V)

Ham Hock Terrine (GF**)
Rarebit Topping, Tomato and Apple Chutney

Crispy Haddock Goujons
Pea Mayonnaise, Dressed Rocket

Caprese Salad
Macerated Tomatoes, Mozzarella, Basil, Balsamic Reduction

Crunchy Cauliflower (VE)(GF**)
Lemonade Tempura, Chimichurri Dressing

Traditional Roast Beef
Yorkshire pudding, Roast Potatoes, Beef Gravy (GF**)

Poached and Roasted Chicken Supreme
Creamed Mash or Roast Potatoes, Chicken Gravy (GF**)

Slow Cooked Shoulder of Pork
Roast Potatoes, Pork Gravy (GF**)

Mixed Mushroom and Nut Roast
Vegan Roasties and Vegan Gravy (V, VE)

Vegan Moussaka
Garlic Crostini's, Dressed Primrose Leaves

Salmon Fillet
Grilled Mediterranean Vegetables, Potato Rosti, Salsa Verde (GF)

Beer Battered Fish N Chips
Tartare Sauce, Crushed Peas

All Roast Meats Served with Seasonal Vegetables

Belgian Dark Chocolate Tartlet
Fresh Strawberries, Mint Ice Cream

Sticky Toffee Pudding
Butterscotch Sauce, Honeycomb Ice Cream

Fresh Fruit Pavlova
Lemon Sorbet

Summer Berry Pudding
Fresh Cream or Vanilla Ice Cream

V – Vegetarians, GF – Gluten free, GF** - Can be gluten free on request

1 Course - £13.50 2 Courses - £18.50 3 Courses - £22.50