



# SUNDAY LUNCH

## TO START

CRISPY LOADED CHEESE & BACON PADDLES, BBQ & SWEET CHILLI SAUCE £6

CREAM OF BROCCOLI SOUP, STILTON CROSTINI, WARM ROLL & BUTTER £6

PAN-FRIED GLAZED DICED HAM, SHERRY & HONEY GLAZE, WARM CIABATTA, BLUE CHEESE SAUCE £6

CRISPY BELLY PORK BITES, MARINATED IN FIVE SPICE, HONEY, SOY, SPRING ONION SHREDS,  
WARM CIABATTA £6

## TO INDULGE

ROAST TOPSIDE OF BEEF, YORKSHIRE PUDDING, HORSERADISH SAUCE £15

LOIN OF PORK, CRISPY CRACKLING, APPLE SAUCE, SAUSAGE MEAT STUFFING, YORKSHIRE PUDDING £15

PAN-FRIED CHICKEN SUPREME, SAUSAGE MEAT STUFFING & YORKSHIRE PUDDING £15

VEGETARIAN NUT ROAST, VEGGIE GRAVY, YORKSHIRE PUDDING £13

*All above are accompanied with: Broccoli, garden peas, autumn red cabbage, cauliflower cheese, creamy mash, goose fat roast potatoes, roast carrot & stockpot gravy*

INDIVIDUAL SHORTCRUST STEAK & ALE PIE WITH TRIPLE COOKED CHIPS, STOCK POT GRAVY £14

ITALIAN-STYLE LASAGNA, SEASONAL SALAD, TRIPLE-COOKED CHIPS £13

POACHED SALMON HOLLANDAISE SAUCE, CAPERS, NEW POTATOES £15

## TO FINISH

RICH STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE, VANILLA ICE CREAM £6

CHOCOLATE GANACHE BROWNIE, RASPBERRY COMPOTE £6

OLD-FASHIONED VANILLA CHEESECAKE, FRUIT COULIS £6

ETON MESS, FRESH STRAWBERRIES, RASPBERRIES, DOUBLE CREAM £6

TRIO OF ICE CREAMS, WAFERS £6

For further allergen information please ask a member of our team. Please note that all items are produced in an environment that contains all 14 allergens.