

SAMPLE SUNDAY LUNCH MENU

1 Course: £15.95 | 2 Courses £19.95 | 3 Courses: £23.95

-----STARTERS-----

ROASTED PARSNIP SOUP (gfo)(v) crusty bread

LAMB KOFTAS (gf) tzatziki, sriracha hot sauce

SMOKED SALMON PATE (gf) crispy croutes

GOATS CHEESE & RED ONION TARTLETS (v) homemade parsnip crisps

-----MAIN COURSES-----

All our roasts are served with roasted root vegetables, seasonal greens, roast potatoes, gluten-free gravy

ROAST SIRLOIN OF BEEF

ROAST LEG OF LAMB

SLOW ROASTED BELLY PORK

OVEN-ROASTED LEMON & HONEY GLAZED ARCTIC CHAR (gf)
roasted new potatoes, tenderstem broccoli

POTATO & LEEK PIE (v)
root vegetables, seasonal greens, roast potatoes, vegetarian gravy

SIDES

£3.50 each or any two for £6.00

Extra Green Vegetables, Extra Root Vegetables, Cauliflower Cheese, Pigs in Blankets, Mashed Potato, Cheese & Bacon Mashed Potato

-----DESSERTS-----

APPLE & CHERRY CRUMBLE (v) warm vanilla custard

THE 'CRUNCHIE BROWNIE' SUNDAE (v) vanilla & honeycomb ice creams, warm 'crunchie brownie' pieces, chocolate sauce, crispy wafer

SELECTION OF CHEESES (v)(GFO) please ask for today's selection | £4.00 supplement

STRAWBERRY ETON MESS (GF)(V) meringue, strawberry compote, fresh strawberries, whipped cream

TRIO OF ICE CREAM (GF)(VE*) please ask for today's selection

Please make your server aware of any allergies or intolerances before ordering so we can take extra care when preparing your meals.

Please also be aware that although great care is taken to prepare our fish, the odd bone may slip through the net. Thank you.

(* can be altered for dietary requirements)