

SUNDAY LUNCH

One Course £16.00
Two Courses £22.00
Three Courses £28.00

To Start

Selection of Homemade Bread £3.00
Marinated Mixed Olives £4.00

Ham Hock Terrine, Panko Fried Black Pudding, Beetroot Ketchup and Pickled Veg.

Japanese Prawns with Chilli and Soy

Soup of the Day

Grilled Asparagus, Rocket, Balsamic and Shaved Parmesan

Melon and Parma Ham

To Follow

Grilled Spearhead Steak, Garlic Roast Potatoes, Yorkshire Puddings and Onion Gravy

Traditional Fishcakes, Garlic and Herb Aioli, Salad and Handcut Chips

Rib Burger, Streaky Bacon, Mature Cheddar and Sweet Potato Fries

Roasted Fillet of Coley on Tagliatelle in a Fresh Tomato Sauce with Chilli

Wild Garlic, Mushroom and Asparagus Risotto

To Finish

Sticky Toffee Pudding with Butterscotch Sauce (can be gluten free)

Vanilla Crème Brulee with Shortbread Biscuits

Affogato – Vanilla Ice Cream with Espresso and Whipped Cream

(add a shot of Amaretto £2.80)

Duo of Fine British Cheeses

Strawberries and Raspberries, Mango Sorbet and Meringue Shards

Side Orders

Hand Cut Fries £3.50

Sweet Potato Fries £3.60

Seasonal Vegetables £3.80

Mixed Salad £3.80

Please let us know if you have any dietary requirements or allergens

