

# Sunday Lunch Menu

## To Start

Warm Sourdough Bread, Tomato Hummus, Olive Oil and Aged Balsamic **£10** GFO DFO VGO

Homemade Seasonal Soup, Warm Sourdough, Salted Butter **£10** GFO DFO

Potted Brown Shrimp, Cayenne Butter served with a Pickled Cucumber Baby Leaf Salad & Crisp Toast **£10** GFO

Chicken and Ham Terrine, Sweetcorn Puree, Spiced Sweetcorn Relish, Baby Watercress & Bloomer Toast **£10** GFO DFO

Tomato and Summer Vegetable Risotto, Herb marinated Cherry Tomatoes, Feta Cheese, Herb Oil **£10** VEO

## To Follow

### Family Sharer Roast For 2

Each person to choose 1 from the following, additional diners charged at **£17.50pp**

Roast Pork, Apple Sauce, Crackling

Roast Beef, Horseradish Cream

Roast Chicken, Crisp Skin

Wild Mushroom, Broccoli & Courgette Puff Pastry Case, Broccoli Puree

### All Served With

Roast Potatoes, Roasted Whole Carrots, Honey Glazed Parsnips, Braised Red Cabbage,

Buttered Green Beans, Sage and Onion Stuffing and Pork and Herb Stuffing balls,

Yorkshire Pudding, Cauliflower Cheese, Red Wine Gravy

**£35**

## To Finish

Iced Peach Parfait, Lemon Anglaise, Raspberry Sorbet & Almond Biscotti **£9.50** GFO

Dark Chocolate & Orange Tart, Spiced Orange Gel, Honeycomb & Burnt Oranges **£9.50** GF VE

Marinated English Strawberries, Strawberry & Cream Ice Cream, Fresh Mint & Shortbread Biscuits **£9.50** DFO GFO

Cheese Selection, Fruit Chutney, Quince Jelly, Celery Cress, Cheese Wafers **£9.50** GFO

Ice Cream Selection: Please Ask Your Server For Today's Selection **£9.50** DFO

\*All weights are uncooked, weight may reduce during cooking process



V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free GF: Gluten Free (O: optional)  
We cannot guarantee that dishes will not contain traces of nuts  
Please advise your server of any allergies

