

Sunday Lunch

1 Course - £13.00 / 2 Course - £18.50 / 3 Course £24.00

BREAD & OLIVES flavoured butters (v)

SOUP always homemade

PANKO BREADED CAMEMBERT
redcurrant & balsamic jelly, chicory, toasted nuts (v/n)

PORK, CIDER & PEPPERCORN PÂTÉ
spiced apple chutney, brioche toasts

WINDMILL HUMMUS
tahini, sumac, flatbread (ve)

COD & CHORIZO FISHCAKES
tartare sauce, chilli oil

CRISPY FRIED CHILLI BEEF
kimchi, chinese leaf, sesame, spring onion (gf) (+£1.50)

ROASTED TOPSIDE OF BRITISH BEEF
yorkshire pudding, stock gravy

ROASTED LOIN OF PORK
herb stuffing, stock gravy, yorkshire pudding, crackling

SLOW ROASTED LAMB SHANK
stock gravy, herb stuffing, yorkshire pudding (+ £2.00)

FRESH FISH BAKE
white wine cream, peas, mashed potato, mature cheddar (gf)

FRICASSEE OF GNOCCHI & WILD MUSHROOMS
stilton cream, wilted spinach (v)

*all main courses are served with roast potatoes,
parsnips & fresh seasonal vegetables*

see our desserts menu for today's homemade desserts