



GF - Gluten Free  
V - Vegetarian  
VE - Vegan

# Sunday Lunch

## SAMPLE MENU

2 Courses £18.95 or 3 Courses for £22.95

### Starters

SALT AND PEPPER SQUID WITH SWEET CHILLI SAUCE  
SOUP OF THE DAY WITH WARM BREAD  
WARM BEETROOT, GOAT'S CHEESE & WALNUT SALAD  
HAM & SMOKED CHEESE CROQUETTE WITH HOMEMADE CHUTNEY AND MIXED LEAVES

### Mains

A CHOICE OF ROAST SIRLOIN OF BEEF (MEDIUM RARE) OR ROAST SHOULDER OF LAMB  
ALL SERVED WITH ROAST POTATOES, ROAST PARSNIP, YORKSHIRE PUDDING,  
CAULIFLOWER CHEESE, MIXED VEGETABLES AND GRAVY  
HALLOUMI, ROOT VEGETABLE AND PINENUT CAKE WITH SUNDAY ROAST GARNISH (V)  
SEAFOOD LINGUINE WITH BASIL CREAM, CHERRY TOMATOES AND PARMESAN  
CHICKEN SUPREME WITH A THREE ROOT GRATIN

### Puddings

CHOCOLATE BROWNIE WITH VANILLA ICE-CREAM  
MULLED FRUIT COBBLER WITH CUSTARD  
RASPBERRY AND WHITE CHOCOLATE BAKED CHEESECAKE WITH CREAM  
MANGO AND PASSION FRUIT PUDDING, PASSION FRUIT COULIS AND CLOTTED CREAM  
CHEESEBOARD (£3 SUPPLEMENT)

### Children's Menu

2 COURSES £8.95 (inc ice cream)

ROAST BEEF, OR CHICKEN WITH VEGETABLES, YORKSHIRE AND ROAST POTATOES  
FISH FINGERS OR CHICKEN NUGGETS, PEAS AND CHIPS

All dishes may contain traces of nuts. Please advise our staff with any dietary or allergen requirements

A service charge of 12.5% will be added to tables of 8 and over

Gift Vouchers available, please ask a member of staff