



SUNDAY LUNCH



Starters

Celeriac & Apple Soup, Sourdough (V)

Chicken & Leek Terrine, Caramelised Onion Chutney, Toasted Sourdough

Crayfish Cocktail, Marie Rose, Lemon, Sourdough

Sun Dried Tomato Arancini, Red Pepper Pesto, Parmesan (V)

Mains

12 Hour Slow Cooked Beef Brisket,

Beef Dripping & Rosemary Roast Potatoes, Mash, Glazed Carrot,
Yorkshire Pudding, Gravy

Roast Pork Loin & Crackling,

Beef Dripping & Rosemary Roast Potatoes, Mash, Glazed Carrot,
Yorkshire Pudding, Gravy

Roast Sirloin of Beef (£3 Supplement)

Beef Dripping & Rosemary Roast Potatoes, Mash, Glazed Carrot,
Yorkshire Pudding, Gravy

Roast Rump of Lamb (£3 Supplement)

Beef Dripping & Rosemary Roast Potatoes Mash, Glazed Carrot,
Yorkshire Pudding, Gravy

Trio of Meats (£5 Supplement)

Sirloin of Beef, Loin of Pork, Rump of Lamb, Beef Dripping & Rosemary Roast
Potatoes, Mash, Glazed Carrot, Yorkshire Pudding, Gravy

Pan Fried Fillet of Coley

Creamed Mash, Leeks, Samphire, Peas, Pearl Onions, White Wine & Dill Velouté

Jerusalem Artichoke Pan Haggerty

Buttered Seasonal Greens, Glazed Carrot, Spiced Pear Chutney, Tyme Jus (V/GF)

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V)

Milk Chocolate Pave, Salted Caramel Sauce, White Chocolate Anglaise (V)

Apple Crumble, Vanilla Ice Cream (V)

Trio of British Cheeses, Grapes, Quince Jelly, Biscuits

Three Courses £26 | Two Courses £22.50