

1 COURSE - £13.95

2 COURSES - £17.95

3 COURSES - £19.95

Starters

Chicken Liver Parfait

Served with red onion marmalade, and
toasted sourdough

Breaded Brie (v)

Serve on a bed of balsamic onions
and crunchy salad

Soup of the Day

Served with warm bread

Mains

Roast Chicken

Roast Sirloin of Beef

Roast Gammon

Butternut squash & Butterbean Pie (v)

Veggie Sausages (v)

All served with roast potatoes, mashed potatoes, honey roast carrots & parsnips, Yorkshire pudding, rich wine & beer (or vegetarian) gravy and seasonal green vegetables

Desserts

Sticky Toffee Pudding

Rich date sponge, butterscotch toffee
sauce, vanilla bean ice cream or custard

Apple Crumble

Bramley apple crumble, crumble topping
& vanilla bean ice cream or custard

Ice Creams & Sorbets

Please ask your server for today's flavours

Chocolate Brownie

Warm chocolate brownie with chocolate
ice cream

Sides for the Table

Roasted Cauliflower Cheese	£3.95
Roasted Seasonal Vegetables	£3.95
Roast Potatoes	£3.95
Mashed Potatoes	£3.95
Extra Yorkshire Pudding	£1.50

Children's Menu

2 COURSES - £8.95 (Main & Dessert)

Cumberland or Veggie (v) Sausage, Mashed Potatoes, Gravy & Peas

Chicken Nuggets, Fries, Peas & Ketchup

Beef or Veggie (v) Burger with Cheese & Fries

Half-size Sunday lunch with all the trimmings

(v) = made with vegetarian ingredients

(VE) = made with vegan ingredients

(GF) = made with gluten free ingredients

Our food and drinks are prepared in busy areas where we handle all allergens, so we can't guarantee an allergen-free environment. We therefore CANNOT GUARANTEE that anything ordered is allergen-free. Our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. A full list of ingredients and allergens is available at the bar.