

SUNDAY LUNCH

2 COURSES £20.00 3 COURSES £25.00

STARTER

SOUP OF THE DAY, ciapanini bread (vg)*

FALAFELS, mixed leaves, tahini dressing (vg)*

GRILLED MUSHROOMS, garlic, wine, thyme, ciapanini bread

CHICKEN SPRING ROLLS, sweet chilli, soy dip

CARAMELISED GOATS CHEESE, spiced beetroot, balsamic oil, rocket salad (v)

PRAWN PIL PIL, king prawns, chilli, garlic, parsley butter, ciapanini bread (£2.50 Supplement)*

MAIN

WEST COUNTRY TOPSIDE BEEF, Yorkshire pudding, horseradish cream*

SOMERSET LAMB, Yorkshire pudding, mint sauce*

ROAST NORFOLK CHICKEN, sage & onion stuffing, chicken gravy*

Sunday roasts are served with thyme roast potatoes, orange glaze carrots, savoy cabbage, spring green beans, cauliflower cheese

BUTTERNUT SQUASH TAGINE, red onion, cranberries, orange, cinnamon, sultanas, basmati rice (vg)*

MEDITERRANEAN VEGETABLE WELLINGTON, puff pastry, brie, mushrooms duxelles, roasted peppers, courgette, aubergine, seasoned spinach, thyme roast potatoes, seasonal vegetables, creamy garlic sauce (v)

NORTH SEA COD, saffron, wine, lemon sauce, dill pearls, baby potatoes*

PRE-ORDER TO AVOID DISAPPOINTMENT. OUR FISH DISH IS SUBJECT TO CHANGE

DESSERT

STICKY TOFFEE PUDDING, salted caramel sauce, chew moos vanilla ice cream

RICH CHOCOLATE BROWNIE, chocolate sauce, chew moos vanilla ice cream

ETON MESS, Cheddar strawberries, homemade meringue, strawberry sauce, fresh cream*

APPLE CRUMBLE, rolled oats, bramley apples, cinnamon, custard*

(v) vegetarian (vg) vegan (gf) gluten free

* These dishes can be adapted to suit a gluten free diet

If you have any dietary related allergies please
inform a member of the team before ordering

Children's menu available

SEE BOARD FOR DAILY SPECIALS

