



## SUNDAY LUNCH MENU

### STARTERS

Cream of onion soup, cider, cream, pickled shallots PBO	7
Game terrine, bacon, crispy baguette, chutney GFO	8
Double baked Gruyere & cheddar soufflé, mornay sauce, watercress GF	8
Devilleed mixed mushrooms, spinach, poached egg, toast PBO, GFO	8
Smoked salmon, horseradish whipped cream, capers, sourdough bread GFO	10

### MAINS

Roast sirloin of beef, roast potatoes, Yorkshire pudding, seasonal vegetables, gravy GFO	22
Braised pork belly, roast potatoes, Yorkshire pudding, seasonal vegetables, crackling, pork and sage stuffing, apple sauce, gravy GFO	19
Corn fed roast chicken, roast potatoes, Yorkshire pudding, seasonal vegetables, bread sauce, pork and sage stuffing, gravy GFO	19
Slow roast leg of lamb, roast potatoes, Yorkshire pudding, seasonal vegetables, gravy, mint sauce GFO	20
Pan fried freshwater trout, crushed baby potatoes, tenderstem broccoli, samphire, white wine sauce GF	23
Nut roast of quinoa, mushrooms, sunflower seeds, chestnuts & hazelnuts, roast potatoes, seasonal vegetables, gravy PB	18

### CHILDREN'S OPTIONS

***Children's options include a scoop of chocolate or vanilla ice cream for dessert***

A choice of roast beef or roast chicken, Yorkshire pudding and vegetables	12
Mararoni cheese and peas	8

### SIDES

Skinny fries/triple cooked chips	4.5
Cauliflower cheese	4.5
Mixed leaf salad with mustard dressing	4

We have a small kitchen and menu ingredients may contain or come into contact with allergens  
Please inform your server of any allergen concerns before ordering

PB - Plant-based | PBO - Plant-based option | GF - Gluten-free | GFO - Gluten-free option

**A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO PARTIES OF 6 OR MORE**