

SUNDAY LUNCH



Please talk to staff in
regard to food allergies
and intolerances

STARTERS

G & T Battered Prawns with Lime Aioli £10.75

Mezze – Falafel, Hummus, Beetroot Tahini, Carrot Salad, Baba Ghanoush, Tzatziki, Pickled Vegetables - Flat Bread (V)(GF ask for Gf Bread) £10.00

Crispy Calamari Salad of Tomato, Black Olives, Creamed Feta, Pickled Cucumber and Lemon Mayonnaise £10.00

Crispy Fried Aubergine in a Sticky, Spicy Sweet and Sour Glaze 9.75(Vg)

Smoked Duck Caesar Salad - Bacon, Baby Gem, Croutons, Parmesan, Soft Boiled Egg and Anchovies – Caesar Dressing £10.50

There is no love sincerer than the love of food
– George Bernard Shaw

ROASTS * All served with Mixed Vegetables
£15.00 Child portion of Roasts

*Pink Roast Beef with Roast Potatoes, Yorkshire Pudding and Port Wine Jus (GF ask for Gf Yorkshire) £26.50

* Roast Cornfed Chicken with Apricot Pine Nut Stuffing, Roast Potatoes and Tarragon Verjuice Sauce(G.F) £24.50

* Pink Roast Rump of Lamb with Slow Roast Lamb Breast, Roast Potatoes, Rosemary Jus and Mint Jelly (GF) £25.00

* Roast Mushroom filled with Beetroot, Dan's Nut 'Feta' and Horseradish Leeks – Roast Potatoes, Yorkshire Pudding and Vegetarian Gravy (GF)(V) £20.00

Extra Vegetable Bowl £5.00 - Extra Yorkshire Pudding £1.50 - Extra Jus £1.50

OTHER MAIN

Grilled Halloumi Cheese with Burnt Honey Nuts, English Asparagus, Roast Sweet Potato and Vegan Queso Dip £20.00

Pan Fried Fillet of Stone Bass with Crab Mash, Samphire Grass, Mange Tout and a Lemon Caper Butter (GF) £26.00

10% Discretionary service will be added to the final bill