



Sunday Lunch Menu

Bar Snacks

- Mixed Smoked Nuts - 4
- Pitted Misto Olives - 5
- Warm Sourdough, Whipped Salted Butter – 4
- Smoked Almonds - 4
- Homemade Sausage Roll, Red Onion Chutney – 7

Starters

- Soup of the Day, Warm Bread Roll - 8
- Ham Hock Terrine, Fig Chutney, Toasted Sourdough - 11
- Smoked Salmon, Citrus Creme Fraiche, Pink Peppercorn Dressing - 10
- Mushroom Pate, Red Onion Jam, Pickled Mushroom, Seeded Cracker - 9

Roasts

All of our Meats are British and Locally Sourced. Served with unlimited Cauliflower Cheese, Roast Potatoes, Yorkshire Puddings, Chipolatas, Glazed Root Vegetables, Mixed Greens, Braised Red Cabbage & Red Wine Jus.

- Half Roast Chicken – 24
- Pork Loin with Crackling – 23
- Rolled Lamb Leg – 26
- Vegan Wellington – 20
- Roast Sharing Platter - *Enjoy a Taste of Every Meat with our Roast Sharing Platter* – 32 per person

Mains

- Stables Beef Burger, Streaky Bacon, Applewood Cheese, Gherkin Sauce, Red Cabbage Slaw, Fries - 21
- Pan Seared Sea Bream, Dauphinoise Potato, Bella Verde Broccoli, Caper Butter - 18
- Fish & Chips, Minted Peas, Tartare Sauce, Creamed Horseradish - 21

Desserts

- Winter Fruit Crumble, Custard - 8
- Sticky Toffee Pudding, Caramel Sauce, Ice Cream - 9
- Chocolate Brownie, Raspberry Coulis, Chocolate Ice Cream - 8
- Selection of Local Cheese, Crackers, Chutney, Grapes -14