

Sunday Lunch

Smoked Salmon, herb crème fraiche, pink caviar, granary bread - £7.00

(V) Goats Cheese Crostini, red onion marmalade - £6.00

Grilled Black Pudding, poached egg, girolle velouté - £6.00

(GF) Chilli & Lime King Prawns, buttered pak choi, herb yoghurt - £7.00

Gruyere Gnocchi, serrano ham, basil oil - £6.50

(VG/GF) Courgette & Leek Velouté, toasted almonds - £5.00

(V/GF) Grilled Asparagus, bocconcini mozzarella, red pesto, parmesan shavings -
£6.00

Roast Sirloin of Dry Aged English Beef, Yorkshire pudding & pan gravy - £15.00

Roast of the Day, Yorkshire pudding & pan gravy - £14.00

Three Nut Roast, apricot puree, vegetarian gravy - £11.00

Above served with roast potatoes, honey roast parsnips, seasonal veg

(GF) Pan-Fried Fillet of Salmon, crushed new potatoes, saffron butter sauce - £14.00

Roasted Breast of Chicken, amatriciana tagliatelle, melting mozzarella - £13.00

(VG) Garlic Mushroom & Pinenut Linguine, balsamic tomatoes - £11.50

Cod Mornay, cream & chive new potatoes - £12.50

Served with cauliflower cheese, seasonal veg

(V) Rhubarb & Rosewater Crumble, vanilla custard - £6.25

(GF) Vanilla Panacotta, pistachio cream - £6.00

(V) Dark Chocolate & Hazelnut Brownie, honeycomb ice cream - £6.00

(V/GF) Strawberry Eton Mess - £5.50

(V) Sticky Toffee Pudding, vanilla bean ice cream, butterscotch sauce - £6.25

(V) Belgian Waffle, frosted berries, clotted cream - £6.00

(V/GF) Selection of ice cream & sorbets - £5.00
