



Serving times: **Wed-Sat: 12-3pm / 5.30-9pm** **Sun: 12-5pm** (last orders 30mins before end of service)

*Dear Customers,*

**We welcome your feedback on our menu as we will always strive to improve it, including increasing our vegetarian, vegan and gluten-free choices.**

- Our aim is to provide tasty, nutritious and environmentally conscious food options where possible
- All our meat is locally sourced from Anthony Andrews butchers
- Please let us know if you have allergies or any other questions about our menu.

## THE SUNDAY LUNCH MENU

**2 Courses . . . . . £22.95**

**3 Courses . . . . . £25.95**

**Or... main course only . . . . . £16.95**

## KIDS OPTIONS - under 12s

**2 Courses . . . . . £12.95**

**Or... main course only . . . . . £9.95**

## SUNDAY STARTERS

### Chicken Liver Pate (gf on request)

Served with toasted sourdough and an onion chutney.

### Classic Prawn Cocktail

(gf on request)

Juicy prawns, served on crisp lettuce with a creamy Marie Rose sauce and a hint of lemon.

### Homemade Soup of the Day

(vg) (gf on request)

Freshly prepared soup made with seasonal ingredients and served with toasted sourdough.

### Caesar Salad (v) (vg on request)

Romaine, iceberg and baby gem lettuce tossed with creamy Caesar dressing, home made croutons, olives, sun dried tomato and parmesan cheese/vegan cheese

vegetarian (v)

vegan (vg)

gluten-free (gf)



## SUNDAY MAINS

### ROASTS:

ALL MEAT IS FROM ANTHONY ANDREWS BUTCHERS

**Pan Seared Chicken Breast**

**Roast Pork**

**Roast Beef** +£2 supplement

All served with crispy roast potatoes, creamy mash, roasted root vegetables, seasonal greens, Yorkshire pudding, braised red cabbage and rich gravy. (gf without Yorkshire)

### Fish of the Day (gf)

Seasonal fish fillet served with roast potatoes, mash potato, roasted root vegetables, seasonal greens and white wine dill veloute sauce.

### Butternut Squash & Lentil Wellington (vg)

Served with roast potatoes, mash potato, roasted root vegetables, seasonal greens, cauliflower cheese and veg gravy.

### Vegan Roast Minted "Lamb"

(vg) (from Faux Butcher, Notts)

Served with roast potatoes, mash potato, roasted root vegetables, seasonal greens, cauliflower cheese and veg gravy.

## DESSERTS

### Chocolate Fondant (v)

Served with a scoop of vanilla ice cream.

### Biscoff Cheesecake (v)

Served with a berry compote.

### Chocolate Brownie (vg) (gf)

Served with a scoop of vegan ice cream.

### Trio of Sorbet (vg) (gf)

Green Apple, Mango or Lemon.

### Crème Brûlée (v) (gf on request)

A dreamy baked vanilla custard with a caramelized sugar topping - perfect for cracking, garnished with a chocolate hazelnut wafer roll.

## SUNDAY KIDS MENU

### HALF ROASTS:

**Chicken**

**Roast Pork**

All served with crispy roast potatoes, creamy mash, roasted root vegetables, seasonal greens, Yorkshire pudding, braised red cabbage and rich gravy.

(gf without Yorkshire)

### Vegan ½ Roast Minted "Lamb" (vg) (from Faux Butcher, Notts)

Served with crispy roast potatoes, creamy mash, roasted root vegetables, seasonal greens and veg gravy.

### Chicken nuggets or Vegan Nuggets . . . . . £5.95

(Excluded from set menu)

Served with skinny fries

## KIDS DESSERTS

### Sorbet Scoops (vg) (gf)

Green Apple, Mango or Lemon

### Chocolate Brownie (vg) (gf)

Served with a scoop of vegan ice cream

vegetarian (v)

vegan (vg)

gluten-free (gf)