



# SUNDAY MENU

12.30PM-9PM

1 course £19.00 | 2 Course £26.00 | 3 Course £33.00

## STARTER MENU

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**Chef's Homemade Soup of the Day**  
Wedge of warm rustic bread (Ve)  
(GFA)

**Bruschetta**  
Grilled crostini topped with tomatoes,  
basil, garlic, red onion and drizzled in  
olive oil (Ve)(GFA)

**Tempura Wild Mushrooms**  
With Chefs chilli seasoned Maldon  
salt (Ve)(GF)

**Melon and Parma Ham**  
Served with rocket and a black  
pepper dressing (GF)

**Goats Cheese, Apple and Walnut  
Salad**  
Drizzled with a honey dressing (V)(GF)

**Lightly dusted and fried Whitebait**  
Served with garlic aioli (GFA)

## BAGUETTE MENU

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ALL £13.00 EACH

Served with Salad Garnish & Fries

**Roast Loin of Pork**  
Stuffing & Apple Sauce (GFA)

**Roast Lamb**  
Minted Mayonnaise (GFA)

**Roast Beef**  
Sautéed Onions & Mushrooms (GFA)

## SIDE DISHES

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Roast Potatoes (V, Ve, GF)	£4.50
Pigs in Blankets	£5
Carrot & Swede Mash (V)(GF)	£5
Cauliflower Cheese(V)(GF)	£5
Seasoned Chunky Chips (V)(GF)	£5.50
Garlic Bread(V)(GFA)	£6
House Onion Rings (V)	£6.50

# ROAST LUNCH

Roast Potatoes | Mash Potatoes | Seasonal Greens | Honeyed Carrots  
House made Yorkshire Pudding (GF Yorkshire Puddings available)

## Vegan Root Vegetable Wellington

with a Vegan Gravy (Ve)

## Roast Loin of Pork

Homemade Stuffing

Traditional House Gravy (GFA)

## Roast Beef

Traditional House Gravy (GFA)

## Roast Lamb

Traditional House Gravy (GFA)

(£3.00 supplement)

**Extra Roast Potatoes (V, Ve, GF) £4.50**

**Pigs in Blankets (GF) £5**

**Carrot & Swede Mash(V)(GF) £5**

**Cauliflower Cheese(V)(GF) £5**

# MAINS

## Chicken Caesar Salad

Chicken, caesar dressing, croutons, cos lettuce and parmasan shavings (GF without croutons)

## Homemade Vegan Sweet Potato Burger

On a toasted Glazed bun with baby gem lettuce & beef tomato. Served with a salad garnish, Red Onion Marmalade, house onion rings & fries (Ve)(GFA)

## Scampi & Fries

Served with Salad Garnish, garden peas, Tartare sauce and a lemon wedge

## Cheese & Bacon Burger

2 x 4oz patties, topped with crispy bacon, melted cheese & a red onion chutney. On a toasted Glazed bun with baby gem lettuce & beef tomato. Served with a salad garnish, coleslaw, house onion rings & fries (GFA)

## Half a Roast Chicken

Served with fries, coleslaw, salad garnish and a Cajun mayonnaise (GFA)

# DESSERTS

## Trio of Sorbet - Lemon, Mango & Raspberry

Fresh berries & fruit coulis (Ve)(GF)

## Jaffa Orange Chocolate Dome

Served with orange segments and fruit coulis (V)

## Trio of Ice cream

Strawberry, vanilla & chocolate ice cream on a bed of crushed meringue with fresh berries & fruit coulis (V) (GF) (VE Available)

## Blackcurrant Dessert

Blackcurrant mousse on a biscuit base served with mango sorbet (Ve) (GF)

## Strawberry Meringue Nest

with fresh berries & Chantilly cream (V)(GF)

## Housemade Sticky Toffee Pudding

with a rich creamy salted caramel sauce with Vanilla Ice Cream sat atop a biscoff crumb (V)(GF without biscoff crumb)

## Apple Strudel in a filo basket

served warm with pouring cream (V)

GF - Gluten Free | GFA - Gluten Free Available | Ve - Vegan | V - Vegetarian



# CHILD'S MENU

Under 12s Only

12:30PM-9PM

1 COURSE £9 | 2 COURSES £12 | 3 COURSES £15

## STARTERS

### Soup of the Day

Wedge of warm rustic bread (Ve)(GFA)

Garlic Bread (V) (GFA)

## ROAST MAINS

### Roast Beef

Mash & Roast potatoes | Seasonal vegetables | Traditional gravy (GFA)

### Roast Loin of Pork

Mash & Roast potatoes | Housemade Stuffing | Seasonal vegetables |  
Traditional gravy (GFA)

## MAINS

Mini Cheeseburger (GFA)

Breaded Chicken Goujons (GFA)

Fish Fingers (GF)

**Make it their favourite with a choice of sides;**

Choose 1 from: side of salad, peas or beans

Choose 1 from: side of fries, chips or mash

## DESSERTS

### Pancakes & Chocolate Sauce

Served with ice cream (V)

### Sticky Toffee Pudding

Salted caramel sauce  
& vanilla ice cream (V) (GF)

### Trio of Ice Cream

Chocolate sauce (V) (GF)

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