



SUNDAY MENU

OUR RESTAURANT IS OPEN FROM

12:30PM-9PM

LAST FOOD ORDERS 8:45PM

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

STARTER MENU

Chef's Homemade Soup of the Day

Wedge of warm rustic bread (Ve)
(GFA)

Bruschetta

Toasted sourdough topped with ripe tomatoes, Pesto and Parmesan.
Drizzled with Balsamic dressing, basil oil, and nished with picked basil (V)
(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)

Buffalo Chicken Wings

Lightly spiced fried chicken wings served with a buffalo sauce (GF)

Lightly dusted and fried Whitebait

Served with garlic aioli and wedge of lemon (GFA)

BAGUETTE MENU

ALL £13.00 EACH

Served with Salad Garnish, Fries & Pot of House Gravy

Roast Chicken

with homemade stuffing (GFA)

Roast Lamb

Minted Mayonnaise (GFA)

Roast Beef

Sautéed Onions & Mushrooms (GFA)

Honey Roasted Ham

English Mustard Mayonnaise (GFA)

SIDE DISHES

Roast Potatoes (V, Ve, GF)	£4.50
Pigs in Blankets	£5
Creamy Cheesy Leeks (V)(GF)	£5
Seasoned Chunky Chips (Ve)(GF)	£5.50
Shoestring Fries (Ve)(GFA)	£5.50
Garlic Bread(V)(GFA)	£6
House Onion Rings (V)	£6.50

ROAST LUNCH

Roast Potatoes | Mashed Potatoes | Seasonal Greens |
Honeyed Roasted Carrot & Parsnip
House made Yorkshire Pudding (GF Yorkshire Puddings available)

Half Roast Chicken

Homemade Stuffing & Traditional House Gravy (GFA)

Honey Roasted Ham

With a creamy parsley sauce (GF)

Vegan Root Vegetable Wellington

with a Vegan Gravy (Ve)

Roast Beef

Traditional House Gravy (GFA)

Roast Lamb

Traditional House Gravy (GFA)

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

Creamy Cheesy Leeks £5

Pigs in Blankets (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 Emmental 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)

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