



## *Sunday Lunch Menu*

*Two Courses £25, Three Courses £27.50*

### *Starters*

Pressed Chicken & Pancetta Terrine with Apricot Chutney, Seasonal Leaves, Artisan Bread & Herb Oil (contains celery & gluten)

Spiced cauliflower fritters with tomato chutney & rocket salad (Vegetarian) (contains celery)

Winter vegetable soup with a warm bread roll (Vegan) (DF) (contains celery & gluten)

### *Mains*

Roast Beef, served with roast potatoes, Yorkshire pudding, seasonal vegetable and a rich gravy (contains celery & gluten)

Pan roasted chicken, roast potatoes, sauteed greens and gravy (contains celery)

Pan seared sea bass with roasted red onions, spinach, sautéed potatoes with a lemon & herb oil (contains celery, fish & milk)

Spiced Bean & Vegetable Chilli Served on Roasted Butternut Squash Cup  
(Vegan) (GF) (DF) (contains soya)

### *Dessert*

Cointreau panna cotta with shortbread & winter berry compote (contains sulphites, milk & gluten)

Dark chocolate cheesecake served with dairy free crème Chantilly and vegan meringue (Vegan)  
(GF) (DF) (contains soya)

Farmhouse cheese board, with chutney & crackers (contains milk & gluten)