



Sunday Lunch Menu

Two Courses £26, Three Courses £30

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 a root vegetable rosti (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)