



Sunday Lunch Menu

Two Courses £27.50, Three Courses £32.50

Starters

Ham hock & pea terrine with seasonal leaves, piccalilli & herb croute (contains mustard, celery, gluten)

Twice baked mature cheddar souffle with tomato chutney & dressed rocket salad (contains egg, gluten, milk)

Carrot & orange soup served with warm bread roll (contains celery) (Vegan) (GF on request)

Mains

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

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

Oven roasted salmon supreme, with bok choy, bean sprouts & sesame rice bon bon, & ponzu dressing (contains sesame, soya)

Mediterranean vegetable galette with crushed new potato, sauteed tender stem broccoli, & tomato fondue (contains celery) (Vegan) (GF)

Dessert

Coconut & vanilla panna cotta with berry compote & shortbread
(contains gluten, milk) (not suitable for vegetarians)

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

Lemon sponge with blueberry compote & stem ginger ice cream (contains egg, gluten, milk)