



Sunday Lunch Menu

Two Courses £27.50, Three Courses £32.50

Starters

Ham hock & pea terrine with seasonal leaves, piccalilli & artisan croute (*contains mustard, gluten*) (DF)

Salmon & smoked mackerel pate with horseradish cream, artisan croute & dressed leaves
(*contains fish, egg, milk, gluten, mustard*)

Pea & mint soup served with a warm bread roll (*Vegan*) (*GF on request*)

Mains

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

Pan fried sea bream served on a bed of buttered new potatoes, spring vegetables and lemon & herb dressing (*contains milk, fish*) (*GF*)

Grilled breast of chicken, served with roast potatoes, Yorkshire pudding, seasonal vegetables and a rich gravy (*contains gluten*)

Mild spiced roast vegetables with new potato, tomato fondue & spring vegetables (*Vegan*) (*GF*)

Dessert

Dark chocolate tart with macerated forest berries and cherry ripple ice cream
(*contains milk, egg, gluten, soya*)

Berry fool served with vegan meringue and dairy free cream (*Vegan*) (*GF*)

Served throughout April – June 2026
Sample menu subject to change