



Sunday Lunch Menu

Two Courses £27.50, Three Courses £32.50

Starters

Brussels pate, red onion jam, seasonal leaves & artisan croute (*contains milk, gluten*)

Smoked salmon, crème fraiche, baby capers, seasonal leaves & crostini
(*contains fish, milk, gluten*) (*may contain soya*)

Spiced butternut squash & sauteed potato soup served with warm petit baguette (*Vegan*) (*GF on request*)

Mains

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

Baked cod loin served with champ mash & braised fennel (*contains milk, fish*) (*GF*)

Pan seared chicken fillet, served with roast potatoes, Yorkshire pudding, seasonal vegetables and
a rich gravy (*contains gluten, milk*)

Spiced quinoa & lentil burger in a brioche bun, sauerkraut, chilli jam & skinny fries
(*contains gluten, soya, sesame, sulphites*) (*may contain nuts*) (*Vegan*) (*DF*)

Dessert

Baked cheesecake with raspberry compote & toasted meringue
(*contains egg, gluten, milk*)

Vegan chocolate mousse with vegan meringue & winter berry compote
(*Vegan GF, DF*) (*may contain soya*)

Served throughout October – November 2026