

SUNDAY MENU

STARTER

- Homemade Soup of the Day, house baked sourdough £6.95
Chicken Liver Pate, sourdough, red onion chutney, tomato salad £7.50
Prawns & Chorizo, butter sauce reduction, roasted red pepper salad £9
Gammon Ham & Brie Croquettes, roasted garlic aioli £7.75
Thai Pork balls, sticky honey sauce, mixed leaf salad £7.50
Spiced Cauliflower Tempura, soy honey dip pot £7.50
Creamy Garlic Wild Mushrooms, crispy sourdough £8 v gfo
Camembert Sharer, roasted garlic & rosemary, artisan breads £15.50 v gfo

MAINS

Overnight Slow Roasted Beef (served pink) £16.75 gfo

Succulent Pork & Crackling £15 gfo

Turkey Crown Wrapped In Bacon £15.50 gfo

Goats Cheese & Sweet Potato Roulade £15.95 v

All served with mashed & roast potatoes, seasonal vegetables, sage & onion stuffing,
honey glazed parsnip, Yorkshire pudding and chefs' rich gravy

Cauliflower Cheese (for 2) £4.50 v Pigs In Blankets £4 Extra Yorkshire Pudding £1

Slow Roasted Lamb Shank £22.95 gfo

on a bed of mash, seasonal vegetables with a rosemary jus and mint & red currant jam gfo

Cod Loin £18.195 gfo

served on a bed of pea & spinach risotto, chorizo croutons

and a parmesan tuile £18 gfo

Wild Mushroom Tagliatelle £15 v

rich creamy mushroom and tarragon sauce, parmesan tuile £15 Add Chicken +£3

Caeser Salad £12 v0

baby gem, sourdough croutons, red onion, cherry tomato, caeser sauce,

parmesan £12 Add Chicken +£3

Vegan Lasagne £15 v0

garlic bread & rustic fries