



Sunday Lunch Menu

1 Course £18 2 Courses £25

3 Courses £32

Starters

- Leek & Potato Soup with Cheese Scone
- Prawn Cocktail with Henderson's Spiced Marie Rose Sauce & Cucumber Salad
- Garlic Mushrooms with our Toasted Bread
- Breaded Herb Crusted Deep Fried Brie Wedges with Cranberry Sauce
- Black Pudding Fritters with Apple Sauce

Main Courses

- Ten Hour Roast Beef & Yorkshire Pudding
- Roast Pork with Red Onion & Sage Stuffing
- Roast Turkey with Red Onion & Sage Stuffing
- Pan Fried Liver with Mash Potato & Caramelised Onions
- Toad in the Hole with Caramelised Onions
- Mushroom & Spinach Wellington

All main courses are served with Roasted Potatoes, Roasted Root Vegetables, Cauliflower Cheese and a Bottomless Jug of Gravy.

Children's main courses are half portions & half price.
(Children must be 12 years or younger)



Extra Bits

- | | |
|----------------------------|-----------------------------|
| Dauphinoise Potatoes £3 | Creamed Leeks & Bacon £3 |
| Yorkshire Pudding £1.50 | Mashed Potato £2 |

Coffees & Tea

- Cappuccino £3.25
- Americano £3.25
- Café Latte £3.25
- Mocha £3.25
- Espresso £2.50
- Hot Chocolate £3.50
- Flat White £3.50

- Pot of Tea £2.95
- Speciality tea £3.25



Gluten Free and Dairy Free

We have gluten free bread, flour and gravy and we are always happy to accommodate any dietary requirements. We also have a separate fryer for gluten free cooking. If you cannot find a suitable dish on our menu, please ask your server and we will be very happy to create a dish which is perfect for your dietary needs.



- Sticky Toffee Pudding with Rum & Raisin Ice Cream
- Strawberry Jam Sponge with Vanilla Custard
- Double Chocolate Brownie with Salted Caramel Ice Cream
- White Chocolate & Raspberry Cheesecake with Raspberry Sorbet
- Ginger Crème Brulee with Vanilla Ice Cream & Gingerbread Man

Please be aware that some of our dishes could contain bones & traces of nuts. While we offer gluten-free menu options, we are not a gluten-free kitchen. We are unable to guarantee that any item can be completely free of allergens however our kitchen takes special care in your food preparation to avoid cross contamination. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to your server before ordering your food. Full allergen information is available upon request.