

1 COURSE - £25 2 COURSE - £30.00 3 COURSE - £35.00

UNLIMITED PROSECCO, STRAWBERRY BELLINI, HOUSE WHITE OR RED WINE, MOJITOS



SUNDAY LUNCH MENU 25TH OCTOBER 2020

LEEK & POTATO SOUP (VE,V) £4.50

CHICKEN LIVER PATE, ROSEMARY CROUTES, RED ONION MARMALADE £6.50

DEEP FRIED CAMEMBERT WITH CRANBERRY KETCHUP (V) £6.00

DUO OF MELON WITH MINT & BERRY COMPOTE £5.00

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ROASTS

SLOW ROAST BEEF TOPSIDE £15.00

ROAST PORK BELLY £11.00

ROAST CHICKEN SUPREME £11.00

TRIO OF ROASTS £17.00 (£5.00 SUPPLEMENT WITH BOTTOMLESS OPTION)

ALL SERVED WITH YORKSHIRE PUDDING, STUFFING, SEASONAL VEGETABLES AND RICH PAN GRAVY

PAN SEARED SEABASS, SCALLOPS, KING PRAWNS WITH DAUPHINOISE POTATOES,
GARLIC BUTTER & SAMPHIRE - £16.00 (£3.00 SUPPLEMENT WITH BOTTOMLESS OPTION)

BUTTERMILK CHICKEN BURGER, BBQ SAUCE, SLAW & FRIES 12.50

WILD MUSHROOM RISOTTO (V) £11.00

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LEMON & BLACKBERRY TART £6.00

TRIO OF ICE CREAM (VE) £5.50

BLUEBERRY CHEESECAKE £6.00

CHOCOLATE BROWNIE WITH RUM & RAISIN ICE CREAM £6.50

NOTE – PRE-BOOKING IS ESSENTIAL. 2 HOUR SITTING TIME FROM TIME OF BOOKING, NOT ARRIVAL.
MAXIMUM TABLE SIZE OF SIX. SOME OF OUR DISHES OR DRINKS MAY CONTAIN ALLERGENS.

AS WE PROMOTE RESPONSIBLE DRINKING YOUR NEXT DRINK IS ONLY SERVED ONCE YOUR GLASS IS
EMPTY AND WE SERVE WATER ALONGSIDE YOUR BRUNCH.

V – VEGETARIAN VE - VEGAN * – GLUTEN FREE: OPTION AVAILABLE, PLEASE SPEAK TO YOUR SERVER
WHEN ORDERING SHOULD YOU REQUIRE SPECIFIC ALLERGEN INFORMATION.