

Sunday Lunch

To Start.....

Soup De Jour (Ve) <i>Toasted sourdough, Crème Fraiche</i>	5.5
Pulled Lamb Croquettes <i>Black Garlic Aioli</i>	6.5
Pea Croquettes (V) <i>Black Garlic Aioli, Vegan Parmesan</i>	6
Halloumi Fries (V) <i>Spicy Ketchup, Mint Yoghurt, Jalapenos, Coriander</i>	6
Soy, Honey and Chilli Glazed Chicken Wings <i>Blue cheese dip</i>	6.5

Roasts.....

All our meat roasts are served with roasted potatoes, sautéed greens, roasted root vegetables, Yorkshire pudding & bottomless gravy.

Roast Treacle Cured Sirloin of Beef <i>Red wine and sage jus</i>	16.5
Pan Roast Chicken Breast <i>Red wine and sage jus</i>	15.5
Roast Loin of Pork <i>Cider jus</i>	16
Pan Roast Cannon of Lamb <i>Red wine and sage jus</i>	17.5
Fillet of Sea Trout <i>Crushed new potatoes, fine beans, tomato and herb butter</i>	14.5
Wild Mushroom Tagliatelle <i>White wine cream sauce</i>	15.5

Desserts.....

Sticky Toffee Pudding, Clotted Cream Ice Cream	6
White Chocolate Citrus Cheesecake, Lime Curd, Raspberry Sorbet	6.5
Sea Salt Chocolate Brownie, Salted Caramel Ice-Cream	7
Lemon Posset, Meringue, Raspberry, Lemon Balm	6

