

# SUNDAY LUNCH MENU. 2 COURSES - £19. 3 COURSES - £24

### BAR SNACKS

Crispy Calamari, Saffron Aioli – £6.5 Pork, Sage & Apricot Sausage Roll, Wholegrain Mustard Mayonnaise – £5 Halloumi Fries, Saffron Aioli (V) - £4.5 Mini Battered Cod Strips - £4

# **STARTERS**

Honey Roasted, Butternut Squash Soup, Pumpkin Seeds, Sour Dough (V) (GF\*)

Chorizo & Pork Scotch Egg, Pickled Cabbage Slaw, Dressed Apple

Heirloom Tomato, Pear & Buratta Salad. Almonds, Balsamic (V) (GF) (starter or main size)

### **MAINS**

Roasted Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese (GF\*)
Roasted Rump of Lamb, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese (GF\*)
Roast Chicken, Red Wine Jus, Yorkshire Pudding, Roast Potatoes, Vegetables, Cauliflower Cheese (GF\*)
Traditional Fish & Chips, Minted Green Peas, Tartar Sauce
Oven Roasted Cauliflower Curry, Crispy Kale, Rice, Roasted Hazelnuts, Raisins (V) (DF)
British Rare Breed Beef Burger, Smoked Bacon, Cheddar, Balsamic Onion Chutney, Triple Cooked Chips
British Sirloin Steak 180g, Triple Cooked Chips, Choice of Bearnaise, Peppercorn Sauce or Red Wine Jus (GF)
(DF\*)

## **DESSERTS**

Warm Sticky Toffee Pudding, Salted Toffee Sauce, Muscovado Tuile

Malt Chocolate Tart, Caramel Ice Cream, Burnt White Chocolate

Warm Apple & Frangipane Tart, Vanilla Ice Cream

Steamed Orange & Golden Syrup Sponge, Milk Chocolate Creme Anglaise

White Chocolate & Rum Cheesecake, Roasted Pineapple, Pistachio Ice Cream