

Nibbles

Marinated olives £3.95

Home-made bread & whipped butter
(for 2) £4.50

Home-made bread, whipped butter,
marinated olives & hummus (for 2) £9.50

Small Plates

Thai scented butternut squash soup, coconut,
home made bread £7.95 (v)

Miso, peanut & chilli glazed aubergine
with coriander £8.95 (vgn)

Tuna carpaccio, soy & sesame dressing and
wakame £11.50

Ham hock terrine, crispy egg & puffed
potato £8.95

Sides

Chips or Fries £4.50
Add smoked Cheddar 75p

Broccoli & toasted almond £4.50

Fine beans & mustard dressing £4.50

Buttered new potatoes £4.50

Rocket & Parmesan Salad £4.50

Main Event

Roast sirloin of beef, Yorkshire pudding,
roast potatoes & all the trimmings £18.00

Roast pork, Yorkshire pudding, roast
potatoes & all the trimmings £18.00

Cod, artichokes, wild mushrooms, gnocchi,
roast garlic £24.95

Sourdough battered fish, chips, peas,
tartar, pickled egg & curried salt £19.00

Broccoli steak with Moroccan salad
Pomegranate, dates, pearl barley & quinoa,
flatbread and mint yogurt £18.95 (vgn)

Children's

*Roast sirloin of beef, Yorkshire pudding,
roast potatoes & all the trimmings £8.95*

*Roast pork, Yorkshire pudding, roast
potatoes & all the trimmings £8.95*

Ham, egg & chips £7.95

Fish & chips, peas £7.95

Cheese & bacon pasta £7.95

Desserts

Ice creams & sorbets £3.00 per scoop

Banoffee parfait & white chocolate
textures £9.00

Sticky toffee pudding with clotted cream £8.00

Chilled coconut rice pudding with rum
marinated pineapple £8.50 (vgn, gf)

Local cheeses, candied walnuts, quince, apple
chutney & celery shoots £12.00
(can be shared)



SUNDAY LUNCH MENU
