



SAMPLE SUNDAY SET MENU

2 courses for 16.95

3 courses for 20.95

TO START

Homemade Soup of the Day (VG) with warm Artisan Bread
Devilled Whitebait with Chipotle Aioli & fresh Rocket
Heritage Tomato & Red Onion Bruschetta topped with Prosciutto crisp & Balsamic Reduction
Smoked Salmon Tartare, Beetroot 3 ways & Citrus Crostini's
Chicken & Black Pudding Terrine with Piccalilli & toasted Hazelnut
Garlic & Rosemary studded Camembert with warm Bread and Cranberry & Walnut Chutney (V) **£2**
Bread & Olives (V) (GFA)

MAIN COURSE

Roast Beef (served pink) with homemade Yorkshire Pudding and Gravy (GFA)
Roast leg of Lamb with Gravy (GFA)
Roast Loin of Pork with Sage and Onion Stuffing and Gravy (GFA)
Garlic & Rosemary marinated Chicken with Sage and Onion Stuffing and Gravy (GFA)
Trio of Meats – Beef, Lamb and Pork with all the trimmings (GFA) **£2**
Ale Battered Haddock with thick cut Chips, crushed Minted Peas & Tartare Sauce
Pie of the Day with Carrot & Swede mash, Green Veg & Gravy (VGA)
Spinach & sun-dried Tomato Nut Roast with vegetarian Gravy (V)

TO FINISH

Crumble of the Day served with Custard
A selection of Ice Creams (3 scoops) (VGA)
A selection of Local sourced Cheese & Biscuits served with Chutney, Celery & Grapes **£2**
White chocolate & raspberry tart with vanilla ice cream
Ginger Bread Crème Brûlée with Brandy Snap Biscuit
Mint Parfait with Hazelnut Brittle
Mixed Berry Panna Cotta with Lemon Sorbet

We cannot guarantee that our products do not contain traces of nuts and/or seeds. Our menu descriptions do not include all ingredients. All weights are approximate uncooked. Whilst every effort is made to identify and remove shell, please note that some fragments may remain. All fish dishes may contain bones. If you have a food allergy, please let us know before ordering.

GF – Gluten Free, GFA – Gluten Free Available, V – Vegetarian, VA – Vegetarian Available,
VG – Vegan, VGA – Vegan Available