

SUNDAY LUNCH MENU

APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
ROASTED RED PEPPERS stuffed with cream cheese (V, GF)	7
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6

TO START

HAM HOCK & LANCASHIRE CHEDDAR CROQUETTE beetroot salad, crème fraîche & watercress	12
CRISPY KING OYSTER MUSHROOMS gochujang glaze, grilled bok choy & sesame dressing (VN,GF)	10
GARLIC, LEMON & CHIPOTLE CHILLI PRAWNS grilled focaccia, saffron & lemon aioli	12
WHIPPED GOATS' CHEESE glazed figs & balsamic onions on toasted sourdough, smoked almond, pumpkin seed & hot honey dressing (V, GF*)	12
SWEET POTATO & CARROT SOUP 8 coriander crème fraîche, root veg crisps, bread roll & butter (GF, VN*, GF*)	



MAINS

SLOW ROASTED BEEF served pink or well-done (GF*)	25
BROWN SUGAR GLAZED HAM (GF*)	22
ROASTED CHICKEN BREAST (GF*)	23
WILD MUSHROOM, CELERIAC & TRUFFLE PIE with porcini gravy(V/VN*)	20

ALL SERVED WITH beef dripping roast potatoes (vegan available),
maple & miso roasted carrots, broccoli, garlic creamed leeks,
root vegetable mash, Yorkshire pudding, rich roasting gravy
(vegan available)

Add an extra portion of any meat to your roast	6
PAN SEARED COD SUPREME	24
crispy potatoes, chickpea & red pepper ragu, chorizo, fine beans, chive & lemon butter sauce (GF)	

GRILL & BURGERS

8oz PREMIUM RUMP STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	25
8oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	35
GRILLED LAMB CHOPS (option of pink or well done) confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28
7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)	18
PORTOBELLO MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	18

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLACK GARLIC & TRUFFLE (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

CAULIFLOWER CHEESE (GF)	6
PIGS IN BLANKETS	8
BEEF DRIPPING ROAST POTATOES (GF, VN*)	3
YORKSHIRE PUDDING (V)	2
PORK SAGE & ONION STUFFING	5
MAPLE & MISO ROASTED CARROTS (GF, VN)	3
THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF)	4

DESSERT

BLACK FOREST CHEESECAKE cherries, dark chocolate, cherry crumb & ice cream	8
WARM APPLE & BLACKBERRY CRUMBLE TART vanilla custard & ice cream	8
DARK CHOCOLATE DELICE cocoa sponge, espresso cream, peppermint macaron & mint chocolate ice cream	8
STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or custard (V, VN*, GF*)	8
SELECTION OF BRITISH CHEESES crackers, grapes, fruit toasts & chutney (V, GF*)	11

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (VN*)
Vegan Available. Full allergen information is available on request. Please be aware
that all our dishes are prepared in kitchens where nut and gluten are present. Menu
descriptions do not always display all ingredients, as well as other allergens, therefore
we cannot guarantee that any food is completely free from traces of allergens. Please
ask a member of staff before ordering. All prices include VAT.

