

SUNDAY MENU

all our food is prepared fresh and sourced as locally as possible,
so please be forgiving if any items become unavailable.

1 COURSE - **14.5** . 2 COURSES - **17.5** . 3 COURSES - **21**

STARTERS - 5.5

chicken liver pâté served w/sourdough
bread & balsamic & red onion chutney

prawn cocktail served w/baby gem

parsnip & chilli soup w/cème fraîche &
sourdough bread

roast fig & goats cheese wrapped in
parma ham w/beetroot

MAINS - 14.5

slow cooked pork belly w/sweet potato puree,
chantenay carrots, garden greens, roasties & crackling*

medium cooked roast sirloin, shallot puree, chantenay
carrots w/buttered savoy cabbage, garden greens &
roasties*

roast corn fed chicken w/asparagus, garden greens,
roast potatoes and a wild mushroom sauce*

wild mushroom and goats cheese risotto w/crispy
shallots & pinenuts

*all of our roast dinners are served with a large yorkshire pudding
and a side of cauliflower cheese

DESSERT - 4.5

bakewell tart w/vanilla liquor cream

chocolate brownie w/salted
caramel ice cream

sticky toffee pudding w/vanilla
ice cream

If you have any allergies or special dietary requirements, do not hesitate to inform
our staff and we will gladly do what we can to accommodate you.