

# SUNDAY LUNCH MENU

2 COURSES £30 | 3 COURSES £35

## APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS white balsamic (V, GF)	7
CREAM CHEESE STUFFED BABY RED PEPPERS (V, GF)	6
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic oil & houmous (VN)	7
GARLIC & ROSEMARY TOASTED FOCACCIA with glazed mozzarella (V)	6

## TO START

HAM HOCK & LANCASHIRE CHEDDAR CROQUETTE beetroot salad, crème fraîche & watercress
MANGO & CHILLI GLAZED CRISPY CHICKEN THIGH grilled bok choy & sesame dressing (GF)
BLACK GARLIC GLAZED KING OYSTER MUSHROOMS grilled bok choy & sesame dressing (VN,GF)
GARLIC, LEMON & CHIPOTLE CHILLI PRAWNS grilled focaccia, saffron & lemon aioli
TOMATO & SWEET POTATO SOUP coconut & lime crème fraîche, milk bread roll (V, VN*, GF*)

## MAINS

SLOW ROASTED BEEF served pink or well-done (GF*) BROWN SUGAR GLAZED HAM (GF*) ROASTED CHICKEN BREAST (GF*) PROVENÇALE VEGETABLE PUFF PASTRY PIE (V/VN*)	
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)	
<b>Add an extra portion of any meat to your roast</b>	<b>6</b>
SEARED SEABASS NIÇOISE crispy Parmentier potatoes, herb oil, roasted heritage tomatoes, fine beans, quails egg & black olive & shallot dressing (GF)	

## GRILL & BURGERS

8OZ PREMIUM RUMP STEAK confit plum tomato, dressed watercress & fries (GF)	5 supplement
8OZ SIRLOIN STEAK confit plum tomato, dressed watercress & fries (GF)	10 supplement
8OZ FILLET STEAK confit plum tomato, dressed watercress & fries (GF)	12 supplement
GRILLED LAMB CHOPS (option of pink or well done) confit plum tomato, dressed watercress & fries (GF)	8 supplement
7OZ BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)	

## SAUCES

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

## SIDES

CAULIFLOWER CHEESE (GF)	8
PIGS IN BLANKETS	7
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
STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF)	4

## DESSERT

APPLE & BLACKBERRY CRUMBLE vanilla custard & ice cream (V, GF*)	
CHOCOLATE DELICE salted caramel and honeycomb ice cream (V)	
STRAWBERRY & WHITE CHOCOLATE CHEESECAKE macaron, ice cream & ginger crumb	
WARM STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream (VN*, GF*)	
TRIO OF BRITISH CHEESES chutney, fruit toasts, crackers, & grapes (V, GF*)	3 supplement

(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.