

SUNDAY LUNCH

2 COURSES £23.95 | 3 COURSES £26.95



NIBBLES

MARINATED GORDAL OLIVES (GF, VN)	4
WARM BREADS & HOUMOUS sourdough, focaccia, balsamic & oil (VN)	6
ROSEMARY FOCACCIA GARLIC BREAD with glazed mozzarella (V)	6
HONEY & MUSTARD GLAZED CHIPOLATAS	5

STARTERS

PLUM TOMATO & ROASTED SWEET POTATO SOUP
with Lancashire cheddar toast (V, GF*, VN*)

KING PRAWNS
with garlic & chilli butter, lemon & herbs with baked focaccia (GF*)

GOATS' CHEESE CROTTIN
honey glaze, beetroot & apple salad, crème fraiche,
roasted almond & sourdough toast

FRIED KING OYSTER MUSHROOMS
barbeque glaze, pak choi & black sesame (VN, GF)

MAINS

SLOW ROASTED RUMP OF BEEF
served pink or well-done (GF)

BROWN SUGAR GLAZED HAM (GF)

ROASTED CHICKEN BREAST
with garlic & thyme (GF)

WILD MUSHROOM, CELERIAC & TRUFFLE PIE (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

ULTIMATE ROAST

3 COURSES £45

Enjoy a starter and dessert, plus our Ultimate Roast which includes all three meats (rump of beef, sugar glazed ham & roasted chicken breast), pigs in blankets, plus beef dripping roast potatoes, maple & miso roasted carrots, broccoli, garlic creamed leeks, root vegetable mash, two Yorkshire puddings & rich roasting gravy

PAN SEARED COD FILLET

tomato, red pepper & white bean stew, stem broccoli, caper & lemon dressing (GF)

GRILL

All our Grill items are served with slow cooked plum tomato, watercress & fries

8oz PREMIUM BEEF RUMP STEAK (GF)	+4 supplement
8oz RIBEYE BEEF STEAK (GF)	+6 supplement
6oz BEEF FILLET STEAK (GF)	+10 supplement
MARINATED LAMB CHOPS (GF)	+6 supplement
7oz BEEF BURGER smoked streaky bacon, mature cheddar, gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries	

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	

SIDES

CAULIFLOWER CHEESE	5
PIGS IN BLANKETS	5
BEEF DRIPPING ROAST POTATOES (available as vegan)	3
YORKSHIRE PUDDING	2
HAND CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	3.5
TENDER STEM BROCCOLI with chilli, garlic & lemon butter (V)	5
MAPLE ROASTED CARROTS (GF, VN)	3
CREAMED POTATO (GF, VN)	3
CHERRY TOMATO, ONION & CUCUMBER SALAD with shallot dressing (GF, VN)	4

DESSERT

WARM CHOCOLATE & BANANA SPONGE
salted caramel custard & vanilla ice cream (V, GF*, VN*)

LEMON MERINGUE CHEESECAKE
raspberry & white chocolate crumb, sorbet

APPLE & BLACKBERRY CRUMBLE
vanilla custard & ice cream (V)

WARM STICKY TOFFEE PUDDING
caramel sauce & vanilla ice cream or vanilla custard (V, GF*, VN*)

TRIO OF BRITISH CHEESES
grapes, fruit toasts, crackers & apple chutney

(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.