



## SUNDAY LUNCH MENU

### FOOD ALLERGIES AND INTOLERANCES

If you suffer from a food allergy or food intolerance, please make a member of our team aware before placing an order for food and drink. Allergen information listing allergenic ingredients used in our menus is available via a member of our team. Please note: Our kitchen and food service areas are not nut free or allergen free environments.

v= vegetarian, vg = vegan, gf = gluten free, n= contains nuts

## STARTER

### SOUP OF THE DAY

Warm roll, whipped herb butter  
£7.50

### STICKY CHICKEN

Grilled skewered chicken thighs, honey soy dressing, Asian slaw  
£9.75

### CLASSIC PRAWN COCKTAIL

Served with brown bread & butter  
£9.75

### SALT ROASTED BEETROOT (GF)

GOATS' CHEESE, CANDIED WALNUTS, BALSAMIC VINEGAR  
£9.00

## ROASTS

ALL SERVED WITH SEASONAL VEGETABLES, ROAST POTATOES,  
ROAST GRAVY, AND BOTTOMLESS YORKSHIRE PUDDINGS

### ROAST SIRLOIN OF BEEF WITH HORSERADISH

£19.50

### ROAST CHICKEN WITH THYME SAGE & ONION

£16.50

### ROAST LEG OF LAMB

£17.50

### ENJOY A DUO OF MEAT

£22.50

### MARKET FISH

Herb crushed potatoes, Tenderstem, basil pesto  
£16.50

### CARROT WELLINGTON WITH SPICED MARMALADE (VE)

£15.50

## DESSERT

ALL £9.50

### WARM APPLE PIE

Vanilla custard

### CRÈME BRULÉE

Shortbread round

### CHOCOLATE ORANGE TART

Fresh oranges, blood orange sorbet & Biscoff crumb

### CHEESE & CRACKERS

£2 supplement

Mature Cheddar, Clawson's Stilton, Brie served with fig chutney and  
apple & buttermilk, rye, charcoal crackers

## SIDES TO SHARE

ALL £5.50

CAULIFLOWER CHEESE | CREAMY MASH | ROAST POTATOES