



SUNDAY LUNCH MENU

Starters

Maple Roast Pears with whipped goats' cheese, pickled walnut ketchup, walnut halves and dressed endive *GF

£9.75

Homemade French onion soup made the proper way V* GF

£7.95

Homemade duck liver pate with a hint of orange and homemade rustic toast *GF

£9.45

**Deep fried battered king prawns with bittersweet onions and dip
GF £9.45**

Battered Cauliflower bites with sweet-chili mayonnaise

V GF £7.50

Sides

Chips V GF

Cauliflower cheese V

Spiced sticky red cabbage VGF

£4.50 each

Main Courses

Roast Sirloin of beef, served with roast potatoes, and Nigel's Yorkshire pudding *GF

£18.95

**Roast pork with Crispy crackling, apple sauce, sage & onion stuffing, roast potatoes and Nigel's *GF
Yorkshire pudding**

£18.95

**Leg of lamb roasted with rosemary, thyme and garlic, served with roast potatoes, and Nigel's Yorkshire
pudding *GF**

£18.95

Roast chicken breast, with sage & onion stuffing, roast potatoes and Nigel's Yorkshire pudding *GF

£18.95

Fresh cod in crispy batter, proper chips and Yorkshire man's peas GF

£18.95

Pan fried fillet of seabass with lemon butter and caper sauce GF

£18.95

**Celeriac Dauphinoise - made from plant-based cream and plenty of garlic and herbs, served with roast
potatoes, Nigel's Yorkshire pudding & vegetarian gravy V *GF**

£17.50

Duo of Meat: - Choice of Lamb, Pork or Beef (one slice of each) *GF £18.95

Trio of Meat: - Lamb, Pork and Beef (one slice of each) *GF £25.20

See Our board for a selection of homemade Desserts

V- Vegetarian, GF – gluten free, *GF - can be made gluten free