



SUNDAY LUNCH MENU

Starters

Caramelised onion Tartlet with whipped goats' cheese, pickled walnut ketchup, Port and raisin Gel, crispy onions V

£9.75

Homemade French onion soup with rustic bread V *GF

£8.95

Homemade duck liver pate with redcurrant 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, a sage & onion stuffing sausage roll, roast potatoes and Nigel's Yorkshire pudding *GF

£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 supreme, with a sage & onion stuffing sausage roll, roast potatoes and Nigel's Yorkshire pudding *GF

£18.95

Fish and chips with 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 £19.95

Trio of Meat: - Lamb, Pork and Beef (one slice of each) *GF £26.20

A discretionary service charge will be added on tables of six or more people of 10% of the total finalized bill

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