



SUNDAY MENU

STARTERS

Soup of the Day

rustic bread

Prawn Puri

Charcuterie

chutney and salad

Salt and Pepper Squid

lemon aioli

Breaded Camembert

salad and sweet chilli sauce

MAINS

Roast Beef*

Roast Pork Loin*

stuffing and apple sauce

Roast Poussin*

stuffing and pig in blanket

Lemon Sole Roulade

sauteed potatoes, asparagus, samphire and sauce vierge

Mushroom and Seed Loaf

vegan gravy

*served with crispy roasties, yorkshire pudding, chef's
gravy and chef's selection of weekly special vegetables.

2 Courses - £29.50 (Vegan Roast - £25.50)

3 Courses - £33.50 (Vegan Roast - £30.50)



SUNDAY MENU

DESSERTS

Sticky Toffee Pudding
vanilla ice-cream

Summer Fruit Crumble
crème anglaise

Passionfruit Fool
shortbread

Artisan Cheeseboard
house chutney and biscuits

Mixed Ice-Cream Selection
choice of three flavours

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