



SUNDAY MENU

STARTERS

Soup of the Day (GFA)

rustic bread

Smoked Salmon Paté (GFA)

croutes, caper salsa

Poached Egg (GF)

asparagus, hollandaise

Pan-Fried Pigeon Breast (GF)

beetroot and salad

MAINS

Roast Beef* (GFA)

Roast Pork* (GFA)

apple sauce, stuffing, crackling

Prosciutto-Wrapped Monkfish (GF)

parmentier potatoes, spinach, sauce vierge

Mushroom and Seed Loaf

mushroom 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 17th August



SUNDAY MENU

DESSERTS

Treacle Tart
vanilla ice cream

Mango Parfait (GFA)
biscuit crumb, raspberries

Apple and Summer Fruits Crumble
creme anglaise

Artisan Cheeseboard
house chutney and cheese biscuits

Mixed Ice-Cream Selection (GFA)
choice of three flavours

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