



SUNDAY MENU

STARTERS

Soup of the Day (GFA)
rustic bread

Salt and Pepper Squid
garlic aioli and salad

Tomato Bruschetta (GFA)
balsamic vinegar and rocket

Ham Hock Terrine (GFA)
chutney, salad and croutes

MAINS

Roast Beef* (GFA)

Roast Leg of Lamb* (GFA)

Whole Roasted Sea Bream (GF)
crushed new potatoes, spinach, samphire and sauce vierge

Seed and Mushroom 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 7th September



SUNDAY MENU

DESSERTS

Strawberry Cheesecake

Summer Fruit Eton Mess (GF)

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

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

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

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