



SUNDAY MENU

STARTERS

Soup of the Day (GFA)
rustic bread

Smoked Salmon (GF)
caperberries and lemon mayonnaise

Duck Pâté (GFA)
croutes, salad and chutney

Crispy Cauliflower
tomato salsa and salad

MAINS

Roast Sirloin of Beef* (GFA)

Roast Pork Loin* (GFA)
apple sauce and stuffing

Pan Fried Seabass (GF)
duchess potatoes, spinach, samphire
and mojo sauce

Seed Roast
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 12th October



SUNDAY MENU

DESSERTS

Prosecco Trifle

Crème Brûlée (GFA)
shortbread

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

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

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