



SUNDAY MENU

STARTERS

Soup of the Day (GFA/Ve)

rustic bread

Spicy Crab Cake

salad and lemon mayo

Charcuterie Board (GFA)

chutney and croutes

Cous Cous Stuffed Tomato (VeA)

rocket and garlic aioli

MAINS

Roast Sirloin of Beef* (GFA)

Roast Poussin* (GFA)

pig in blanket

Pan Fried Hake (GF)

crushed new potatoes, crispy kale and
sauce nantaise

Chestnut and Seed Roast (Ve)

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 30th November



SUNDAY MENU

DESSERTS

Chocolate Delice (GF)

praline crumb and berry compote

Apple and Berry Crumble (VG)

crème anglaise

Artisan Cheeseboard (GFA)

house chutney and cheese biscuits

Mixed Ice-Cream Selection (GF)

choice of three flavours

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