



SUNDAY MENU

STARTERS

Soup of the Day (GFA, Ve)
rustic bread

Spicy Crab Cakes
salsa, lemon wedge and salad

Tomato Bruschetta (Ve)
rocket and balsamic glaze

Meatballs in Arrabiata (GFA)
rustic bread

MAINS

Roast Sirloin of Beef* (GFA)

Roast Leg of Lamb* (GFA)

Whole Roasted Cornish Sole (GF)
duchess potatoes, spinach, samphire
and hollandaise

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 16th November



SUNDAY MENU

DESSERTS

Chocolate Marquise (GFA)
biscuit crumb and raspberry coulis

Apple Crumble
crème anglaise

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

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

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