

Sunday Menu

Sunday 24th May

STARTERS

Soup of the Day (GFA / Ve)
rustic bread

Camembert (VG)
salsa and rocket

Chicken Liver Pate
chutney, croutes and salad

Salt and Pepper Squid
aioli and rocket

MAINS

Roast Sirloin of Beef* (GFA)

Roast Pork* (GFA)
stuffing

Salmon (GF)
citrus crushed potatoes. samphire, spinach and sauce vierge

Chestnut and Seed Loaf (Ve)
vegan gravy

*served with crispy roasties, yorkshire pudding, chef's
gravy and chef's selection of weekly special vegetables.

DESSERTS

Lemon Posset (GFA)
shortbread

Chocolate Fondant (GF)
vanilla ice-cream

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

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

2 Courses - £29.50 (Vegan Roast - £25.50)

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