



SUNDAY LUNCH

Two Courses - £23 (Adults) / £13 (Children)

Three Courses - £28 (Adults) / £18 (Children)

STARTERS

Homemade Soup of the Day with Roll & Butter (GF) (VE) unless stated on the day.

Fig & Goats Cheese Parcels with Balsamic Salad (V)

Chicken Liver & Cognac Parfait with Fruit Chutney & Crostini (GF option available)

CHILDREN'S MAINS

Breaded Chicken Fillet with Chips & Peas

Pasta with Tomato Sauce topped with Cheese. (V) (VE & GF option available)

VEGETARIAN & VEGAN MAINS

Cauliflower Steak with Roast Potatoes, Seasonal Vegetables, a Yorkshire Pudding & Gravy (V) (VE) (GF option available)

Pasta with Tomato Sauce topped with Parmesan Shavings (V)

MAINS

Chicken Supreme or Topside Beef served with Roasted Potatoes, Yorkshire Pudding, Seasonal Vegetables & Gravy (GF option available)

Grilled Seabass with Lemon Garlic & Herb Butter, served with New Potatoes & Seasonal Vegetables (GF option available)

DESSERTS

Apple Crumble with Vanilla Ice-Cream (GF) (VE option available)

Baked Madagascar Vanilla Cheesecake with Berry Compote

Chocolate Truffle Tart with Vanilla Ice-Cream (GF) (V) (VE option available)

Please inform a member of staff if you have any dietary allergens.

All group sizes will be required to pre-order, with a £5 deposit per person

GF - Gluten Free

V - Veggie

VE - Vegan