



Sunday Menu

2 COURSE £22.50

3 COURSE £24.50

Starter

- Soup of the day, warm sea salted focaccia*
- Salmon cod & spinach terrine, dill, creme fraiche, parsley & lemon dill
Wood pigeon, bacon, black pudding & glazed onion salad, soft egg honey
- Roasted beetroot & goats curd, pickled blackberries, maple balsamic & walnuts
- Paprika salted calamari, squid ink aioli, baby gem salad, lemon oil

Main Course

All Sunday roasts are served with Yorkshire pudding, vegetables, roast potatoes & cauliflower cheese

- Roast sirloin of beef & Yorkshire pudding*
- Slow cooked Welsh shoulder of lamb, red onion jam*
- Roasted breast of chicken, sage & onion stuffing*
- Roasted belly of pork, apple & sage, black pudding, crackling*
- Catch of the day, samphire, caper butter
- Wild mushroom & lentil loaf, apple & sage, roastie's, marmite gravy
- Summer pea risotto, broad beans, asparagus, courgette, herbs & feta

Side Dishes

Additional £2.50 per item

- Thyme roasted potatoes
- Seasonal vegetables

Dessert

- Sticky toffee pudding, toffee sauce, vanilla ice cream
- Classic crème brulee, shortbread*
- Lemon meringue posset, curd, sorbet, broken biscuit
- Summer pudding, clotted cream, strawberry soup
- Selection of farmhouse cheese, crackers, frozen grapes, quince jelly, walnuts, fig jam*

- Vegetarian
- Gluten Free

Food allergies & intolerances: Please speak to a member of the team prior to ordering. Be advised some dishes may contain nuts.

*Dishes can be modified to suit a gluten free diet.