

SUNDAY LUNCH

One Course - £12.95 | Two Course - £17.95 | Three Course - £20.95

Children's Under 12's Three Course - £9.95

Available 12.00pm – 16.00pm •

TO START

CREAM OF TOMATO AND BASIL SOUP

Topped with chunky croutons (v)

POTTED MACKEREL AND RED ONION CHUTNEY

Served with seasonal leaves and crostini

SMOKED CHICKEN AND AVOCADO

With seasonal leaves and light mustard dressing

CRISPY BREADED BRIE WEDGES

Served with seasonal leaves and black cherry jam (v)

MAIN COURSES

ROAST SIRLOIN OF BEEF

ROAST LOIN OF PORK

ROAST BREAST OF CHICKEN

With Yorkshire pudding, crushed carrot and swede, cauliflower cheese, roast potatoes, buttered new potatoes, and mixed vegetables (v)

GNOCCHI POMODORO

With wild mushrooms, finished with micro parsley (v)

DESSERTS

LEMON TART

Served with a raspberry and strawberry sorbet (v)

APPLE TARTE TATIN

Served with cinnamon ice cream (v)

BANANA AND CARAMEL MESS

Served with crushed meringue and Chantilly cream (v)

SELECTION OF SORBETS (v)