



Sunday Lunch Menu



Happy New Year
January 2026

served from 12pm until 4pm

TO START

<i>Chef's homemade soup of the day, served with crusty bread (v) (gfa)</i>	£5.95
<i>Oven baked Brie wedges wrapped in Prosciutto ham, rocket, caramelised onion chutney</i>	£6.95
<i>Deep fried coated Whitebait, lemon wedge, homemade tartare sauce</i>	£5.95
<i>Creamy garlic mushrooms, truffle oil, parsley, toasted ciabatta (v) (gfa)</i>	£6.95
<i>King prawn cocktail, marie-rose sauce, shredded lettuce, tomato, brown bread & butter (gfa)</i>	£6.95
<i>Homemade chicken liver parfait, toasted ciabatta, Chef's own piccalilli, (gfa)</i>	£6.95

MAIN COURSE

all Sunday roasts are served with buttered mashed & roasted potatoes, braised red cabbage & a selection of seasonal vegetables, cauliflower cheese (gf), Yorkshire pudding & gravy

	<u>Adults / Childs</u>
<i>Garlic & Rosemary Slow Roasted Leg of Lamb</i>	£19.50 / £12.25
<i>Thyme Marinated Rump of Beef served pink</i>	£18.95 / £11.75
<i>Slow Braised Pork Belly, Roasted Apple, Crackling</i>	£16.50 / £10.50
<i>Pan Roasted Chicken Suprême</i>	£15.95 / £10.50
<i>Fish of the Day - please ask your server for details</i>	£poa
<i>Chef's "No Nut" Roast Loaf, vegetarian gravy (v) (gf)</i>	£15.25
<i>Mushroom Stroganoff Pie, (vg) served with roast potatoes & seasonal vegetables</i>	£15.95

EXTRAS

<i>Extra Portion Meat</i>	£3.50
<i>Roast Potatoes</i>	£2.50
<i>Yorkshire Pudding</i>	£1.00
<i>Seasonal Vegetables</i>	£2.50

CHILDREN

*Child's portions are available for children 12 yrs & under
For toddlers, 3 yrs & under, please ask for
details of smaller portions*

DESSERTS

PLEASE TAKE A LOOK AT OUR DESSERT MENU FOR TODAY'S DELICIOUS CHOICES

(gf) gluten free (gfa) gluten free available
(v) vegetarian (vg) vegan (vga) vegan available
(df) dairy free (dfa) dairy free available

Please let us know of any allergies when ordering.

Most of our dishes can be amended to suit any allergies / dietary requirements. Whilst we try to highlight all potential allergies, we cannot 100% guarantee there are no traces in the ingredients we use as we are not an allergen free kitchen.

