

# THE SUNDAY LUNCH MENU

2 COURSE 24.0 | 3 COURSE 30.0

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## Starters

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**KATSU CHICKEN TENDERS**

GFA | VEA / TOMATO & RED PEPPER SOUP

V / GF / GOATS CHEESE STUFFED FIGS & HONEY

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## Mains

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GFA | 18 HOUR BRAISED BEEF

GFA | ROASTED PORK LOIN

GFA | ROASTED CHICKEN QUARTER

GFA | THE GRAND THREE MEATS

5.0 supplement

VE | GFA | ROASTED BUTTERNUT SQUASH

SERVED ON OUR SHARING BOARDS WITH SEASONAL VEGETABLES,  
ROAST POTATOES, CAULIFLOWER CHEESE & YORKSHIRE PUDDING

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## Desserts

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V | CHOCOLATE & SALTED CARAMEL TART

V | LEMON TIRAMISU

V | APPLE CRUMBLE

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## The Extras

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GF | GIANT PIGS IN BLANKETS 4.0

V | ADDITIONAL CAULIFLOWER CHEESE 4.0

GF | VE | EXTRA THREE ROASTIES 4.0

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ANY ALLERGIES?  
PLEASE SCAN ME



PLEASE INFORM YOUR SERVER OF ANY ALLERGY REQUIREMENTS

GFA - GLUTEN FREE AVAILABLE | V - VEGETARIAN | VE - VEGAN | VEA - VEGAN AVAILABLE | GF - GLUTEN FREE

# THE WEDDING MENU

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## *Starters*

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*VE | GFA | Homemade Lamb Cawl with Local Sourdough*

*GF | Feta & Sun blushed Bruschetta*

*GF | Pate with Tomato Chutney & Local Sourdough*

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## *Mains*

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*GFA | 18 HOUR BRAISED BEEF*

*GFA | ROASTED PORK LOIN*

*GFA | ROASTED CHICKEN QUARTER*

*VE | GFA | ROASTED MAPLE & ORANGE BUTTERNUT SQUASH*

*SERVED WITH SEASONAL VEGETABLES,  
ROAST POTATOES, CAULIFLOWER CHEESE & YORKSHIRE PUDDING*

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## *Desserts*

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*V | Lemon Cheesecake*

*VE|V| Chocolate and Hazelnut Tart with Vanilla Ice Cream*

*V | Rhubarb Crumble Tart served with Cream*

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