

Sunday Lunch

Served 12-6pm

Three Courses £33.50

Two Courses £29.50

Main Course £24.50

Starters

Soup Of The Day (GFA) (VE)

The chef's seasonal soup, freshly prepared each day, served with warm bread

Gressingham Duck Liver Parfait (N)

Blood orange and walnut salad served on toasted brioche

Kiln-smoked Salmon & Horseradish (GF)

Beetroot and shallot textures finished with lemon and horseradish mousse

Tempura King Prawns

Lightly crisp prawns served with sweet chilli sauce

Crispy Cauliflower Bites (VE)

Served with your choice of sweet chilli, Korean BBQ or BBQ sauce

Mains

Slow Roasted Beef Topside

Tender slices of beef, slow roasted for depth of flavour and succulent finish, served rare

Roast Chicken Supreme

Pan roasted with a crisp golden skin and juicy tender meat, served with stuffing

Roast Pork Loin

Carefully cooked for a tender centre and savoury caramelised edge, served with stuffing

Wild Mushroom Pithivier (VE)

Sautéed wild mushrooms in a crisp vegan puff pastry

All served with roast potatoes, creamy mash, maple glazed root veg, Yorkshire pudding and rich gravy, with cauliflower cheese and seasonal greens for the table.

**For gluten free options please see your server*

Desserts

Sticky Toffee Pudding (V) (GFA) (VEA)

Warm sticky toffee pudding with salted toffee sauce and clotted cream ice cream.

Apple Tarte Tatin (V)

Warm caramelised apples in flakey puff pastry, served with clotted cream ice cream

Chocolate Brownie Sundae (V, VEA, GFA)

Brownie pieces, vanilla and chocolate ice cream and butterscotch sauce

Weetwood Mess (V, GF)

Vanilla poached berries, crushed meringue finished with Chantilly cream



“Relax and unwind to a mouth-watering afternoon tea in the elegant yet informal surrounds of our restaurant – the perfect setting for your afternoon of tasty treats! Devour scrumptious savouries and delicate finger sandwiches. Feast on warm, freshly baked scones and sweet desserts. Enjoy with unlimited amounts of your favourite tea or coffee.

We are delighted to offer a full vegan afternoon tea as well as gluten free options that are available on request.”

Vegan (VE) Vegan Available (VEA) Gluten Free (GF) Gluten Free Available (GFA) Vegetarian (V) Contains Nuts (N)

Due to our cooking processes and kitchen set up there is still a potential risk of cross-contamination of allergens.

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before ordering

Please note that a discretionary 10% service charge will be added to all bills. Thank you for your support of our team.



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