

## Sunday Menu



**Chefs Broccoli & Stilton Soup (V) (GF)** 7.00

**Classic Melon & Parma Ham (GF)** 8.00

Watercress

**Creamy Garlic Wild Mushrooms (V)** 8.00  
Cheddar Crust

**Traditional Roasts of the Day** 15.00

**Roasted Striploin of Beef**

**Roasted Loin of Pork**

**Steam Roasted Chicken Breast**

\*\*A Bit Of Two Roasts Supplement 4.00

\*\*A Bit Of All Three Roasts Supplement 6.00

**All Served with Roast & Mashed Potatoes, Yorkshire Pudding, Stuffing, Seasonal Vegetables, Gravy**

**Lemonade Battered Fish Fillet (V)** Reg 15.00 / Small 9.00

Triple Cooked Chips, Mushy Peas, Tartare Sauce, Fresh Lemon

**Risotto of Roasted Butternut Squash (GF) (VE) (N)** 14.00

Candied Seeds, Pickled Walnuts

**Whole Tail Breaded Scampi** 15.00

Triple Cooked Chips, Garden Peas, Tartare Sauce, Fresh Lemon

**Hot Roast of the Day Cob** 8.00

Roast Potatoes, Gravy

### Side Orders

**Triple Cooked Chips** 4.50

**Battered Onion Rings** 4.50

**Mixed Salad** 4.50

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**Apple & Cinnamon Crumble (V)** 7.00

Vanilla Custard

**Classic Crème Brûlée (V) (GF\*)** 7.00

Shortbread

**Selection of Ice Cream (V)** 7.00

**Sticky Toffee Pudding (V)** 7.00

Vanilla Custard, Toffee Icecream

"Allergies & Intolerances" Should you have concerns about an allergy or intolerance Please consult our staff prior to ordering. We reserve the right to change items included in this menu without prior notice in line with seasonal availability.  
A discretionary service charge of 5% will be added to your bill