

1 Course £18 2 Courses £25 3 Courses £32

## Starters

ROAST TOMATO SOUP cheese on toast
GARLIC MUSHROOMS creamy sauce & rocket on
toasted sourdough
HERB CRUSTED DEEP FRIED BRIE cranberry sauce
PRAWN COCKTAIL cucumber salad & mary rose sauce
CHICKEN LIVER PATE apple chutney & toasted bread

# Mains

TEN HOUR ROAST BEEF yorkshire pudding
ROAST PORK sage & onion stuffing
BEST OF BOTH ROASTS roast beef, roast pork, sage & onion stuffing & yorkshire pudding (£3 extra)
ROAST TURKEY sage & onion stuffing
TOAD IN THE HOLE
MUSHROOM & SPINACH WELLINGTON

All served with cauliflower cheese, steamed greens, roasted root vegetables & roast potatoes.

CHILDREN'S MAIN COURSE ROAST £8 (half portion)

### Extras

YORKSHIRE PUDDING £1.50 SAGE & ONION STUFFING £1.50 DAUPHINOISE POTATOES £3 MASH POTATO £2



Gluten free options are available throughout our Sunday lunch menu. We even make gluten free Yorkshire puddings.

Please speak to your server if you have any dietary requirements.

#### Sandwiches

ROAST BEEF & HORSERADISH £10 ROAST PORK & STUFFING £10 served on sourdough or gluten free bread

BOWL OF ROAST POTATOES £2

# **Desserts**

ORANGE CREME BRULEE chocolate ice cream STICKY TOFFEE PUDDING rum & raisin ice cream

CHOCOLATE BROWNIE vanilla bean ice cream & warm chocolate sauce

APPLE & CINNAMON CRUMBLE vanilla custard WHITE CHOCOLATE & RASPBERRY CHEESECAKE raspberry sorbet



# **Hot Drinks**

LATTE £3.25 AMERICANO £3.25 CAPPUCCINO £3.25 FLAT WHITE £3.25 MOCHA £3.50 HOT CHOCOLATE £3.50 TEA £3

Please be aware that some of our dishes could contain bones and traces of nuts. While we offer gluten free menu options, we are not a gluten free kitchen. We are unable to guarantee that any item can be completely free of allergens, however our kitchen takes special care in your food preperation to avoid cross contamination. Please ask your server for advice on the contents of our dishes.