

SINCE 1899



STARTERS

SOUP OF THE DAY (GFA) (V)

Served with crusty bread and butter

TUNA & SPINACH CROQUETTE

Fresh lemon & mojo cilantro

CHICKEN LIVER & PORT PATE

Spiced kumquat chutney & oatcakes

GARLIC BRUSCHETTA TOPPED WITH FRESH MOZZARELLA, TOMATO & BASIL (V)

Balsamic vinegar & black pepper

THE MAIN EVENT

TRADITIONAL SUNDAY ROAST WITH ROAST POTATOES, ROAST ROOT
VEGETABLES, GRAVY, YORKSHIRE PUDDING & CAULIFLOWER CHEESE.
CHOOSE FROM:

ROAST TOPSIDE OF BEEF

OR

THYME ROASTED CHICKEN WITH SAGE & PORK STUFFING

OR

ROOT VEGETABLE, APRICOT & GOATS CHEESE ROAST

DESSERT

OUR OWN STICKY TOFFEE PUDDING

Salted caramel sauce & salted caramel ice cream

BISCOFF ICE CREAM SUNDAE (VV AVAILABLE)

HOME-MADE BAKED VANILLA CHEESECAKE

Raspberry coulis

HOME-MADE SALTED CARAMEL CHOCOLATE BROWNIE (GF)

Served with chocolate ice cream

1 COURSE - £13.95 2 COURSES - £19.95 3 COURSES - £24.95

V = VEGETARIAN VV = VEGAN GF = GLUTEN FREE GFA = GLUTEN FREE ALTERNATIVE AVAILABLE