

Sunday Luncheon

Starters

HOMEMADE SOUP OF THE DAY
WARM BREAD ROLL (MGF) (V) 7.50

PIG CHEEK BON BON
APPLE & FENNEL REMOULADE 8.50

HERITAGE TOMATO TARTARE
SMOKED PEPPER PUREE & BASIL EMULSION
(V) 8.50

WHIPPED FETA CHEESE
WITH BEETROOT & MINT
(V) (MGF) 8.50

HOMEMADE SAUSAGE ROLL
WITH PICKLES & CHUTNEY
8.00

Sides

CHIPS 4.00
EXTRA GREENS 4.00

ALL OUR ROAST DINNERS INCLUDE
SEASONAL VEG & CAULIFLOWER CHEESE
SERVED FAMILY STYLE. SOME FOODS MAY
CONTAIN NUT TRACES.

Mains

ROAST ORCHARD PORK LOIN
YORKSHIRE PUDDING, PARSNIP,
ROAST POTATOES, GRAVY,
BURNT APPLE & CRACKLING (MGF)
17.50

ROAST LEICESTERSHIRE SIRLOIN
BEEF
YORKSHIRE PUDDING, CARROT,
DUCK FAT POTATOES & GRAVY (MGF)
18.00

ROAST LEG OF LAMB
YORKSHIRE PUDDING, PARSNIP,
DUCK FAT POTATOES & GRAVY (MGF)
18.50

TRIO OF MEATS
PORK, BEEF, LAMB
YORKSHIRE PUDDING, PARSNIP,
ROAST POTATOES & GRAVY (MGF)
19.00

HOMEMADE RED THAI CURRY
COCONUT RICE & CORIANDER SALAD
17.00 UPGRADE & ADD PRAWNS FOR
21.00 (V) (VE)

SPICED AND ROASTED
CAULIFLOWER
SAUTÉ TENDERSTEM BROCCOLI & SMOKED
ONION
(V) (VE) (GF) 15.00

CORNISH COD
PRAWN MOUSSELINE, ZUCCHINI, POTATO
FONDANT & DILL VELOUTÉ
25.00

Drink • Dine • Celebrate • Sleep