

Sunday Luncheon

Starters

HOMEMADE SOUP OF THE DAY

WARM BREAD ROLL
(MGF) (V) 7.75

GRILLED ASPARAGUS

POACHED EGG, CRISPY ONION & HOLLANDAISE
(V) (GF) 9.00

SUMMER TOMATO SALAD

CAPERS & SHALLOT DRESSING
(V) (VE) (MGF) 8.50

WILD GARLIC HUMMUS

FOCACCIA BREAD & OLIVES
(V) (MGF) 9.50

CLASSIC KING PRAWN COCKTAIL

PICKLED CUCUMBER & ARTISAN BREAD
(MGF) 9.50

SAUTEED GARLIC MUSHROOM & CHORIZO

TOAST & HERB AIOLI
(MGF) 9.50

Sides

CHIPS 4.00

EXTRA GREENS 4.00

SOME FOODS MAY CONTAIN NUTS.

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,
ROAST POTATOES & GRAVY
(MGF) 18.50

ROAST LEG OF LAMB

YORKSHIRE PUDDING, PARSNIP,
ROAST POTATOES & GRAVY
(MGF) 19.00

TRIO OF MEATS

PORK, BEEF, LAMB
YORKSHIRE PUDDING, PARSNIP,
ROAST POTATOES & GRAVY
(MGF) 21.00

VEGETARIAN ROAST

VEGETARIAN SAUSAGE, YORKSHIRE PUDDING,
PARSNIP, ROAST POTATOES AND GRAVY
(V) (MGF) 14.00

GRILLED SEABASS

ARTICHOKE PUREE, CAPER SAUCE, ASPARAGUS,
SAUTÉ POTATO
(GF) 24.00

RED PEPPER & WHITE BEAN

STROGANOFF

RICE & TENDERSTEM BROCCOLI
(V) 17.00

VEGAN PIE 17.00

(V) - VEGETARIAN

(VE) - VEGAN

(MGF) - CAN BE MADE GLUTEN FREE

(GF) - GLUTEN FREE