



SUNDAY LUNCH

3 COURSES £25 | 2 COURSES £20

SOUP OF THE DAY

crusty bread

HAM HOCK TERRINE

picalilli, toasted sourdough

CAPRESE SALAD DELUXE

mozzarella, heritage tomato, balsamic, basil

EGGS BENEDICT

Parma ham, poached hen's egg

CLASSIC PRAWN COCKTAIL

cocktail sauce, avocado

ROAST SIRLOIN OF BEEF

BUTTER ROASTED LEMON & THYME CHICKEN

NUT ROAST WITH RED ONION GRAVY

ROAST RUMP OF LAMB

*all of the above are served with roasted root vegetables,
goose fat potatoes and Yorkshire pudding*

PEA & MINT RAVIOLI

crushed pea, aged parmesan cheese

FISH & CHIPS

mushy peas, tartar sauce

ACCOMPANIMENTS £3.5

Cauliflower Cheese Gratin / Hand Cut Chips / Steamed Greens & Chilli
Glazed Carrots & Cumin / French Fries / Creamed Spinach & Nutmeg

LEMON POSSET

blueberry compote, vanilla shortbread

CHOCOLATE BROWNIE

white chocolate ice cream

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

SELECTION OF CHEESE

quince jelly, crisp breads

ICE CREAM "SUNDAE"

chocolate shavings

*If you have an allergy or dietary requirement please keep us informed.
A discretionary service charge of 10% will be added to your bill and given to our
food & beverage team. Thank you.*