



SAMPLE SUNDAY LUNCH

*v = vegetarian g = gluten free pb = plant based
please also see our GLUTEN FREE & PLANT BASED menus
for more info please refer to the ALLERGEN chart*

KIDS

2 courses with ice cream £9.50

Mini roast pork, chicken, beef or lamb

Fish & chips

STARTERS

Sweetcorn & coriander fritters, smashed avocado, pico de gallo <i>v pb</i>	£8
Sautéed portobello mushrooms on toasted sourdough, truffle mustard cream <i>v</i>	£8.50
Crispy bang bang chicken, ponzu mayo	£8.50
Sweet & sticky char sui ribs, spring onion & chili	£8.50 / as a main with fries £18
Singapore style chili king prawns, coconut, coriander, lime	£10

MAINS

Roast sirloin of beef	£20
Roast belly of pork with apricot, fennel & bay	£18.50
Roast crown of chicken	£18.50
Slow roast shoulder of lamb	£18.50
<i>all with Yorkshire pudding, roast potatoes, parsnips, carrots, butternut squash, broccoli</i>	

Roasted beet & pear salad, quinoa, caramelised macadamias, orange, basil & mint dressing <i>v pb g</i>	£17.50
Cauliflower, black daal & spinach butter masala with coriander & lime, basmati rice <i>v g</i>	£18
Beer battered fish & chips, mushy peas, tartar	£18
Crispy chicken schnitzel, parmesan sauce, fries	£18.50
Red braised Chinese pork belly, Asian greens, sticky rice	£19

GRILL

220g flat iron *g* £20
with chips & watercress

320g prime rib on the bone *g* £29.50
peppercorn sauce £1.50

SIDES

Mixed Sunday veg £4

mixed leaf salad £4

chips/fries £4

PUDDINGS

Apple & blackberry crumble, warm custard <i>g</i>	£7.50
Treacle & chocolate tart, clotted cream	£7.50
Sticky date pudding, butterscotch sauce, vanilla ice cream	£7.50
Chocolate & Oreo biscuit brownie, vanilla ice cream	£7.50
Cheese board, crackers & quince	£10

*An optional 10% service charge will be added to all bills. This goes directly to all kitchen & bar staff via a tronc scheme.
Please ask if you would like this removed & suggest ways we could improve – thank you*