

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		Scampi & chips
Starters		
French onion soup, gruyère croutor	ע ו	£8
	riander falafel, spiced mango chutney	- ,
Chicken, pancetta & wild mushroor	0 0,	£8.50
		£8.50 / as a main with fries £18
Roasted king prawns, garlic, lemon & herb butter, panuzzo crisps		£9
Crispy soft shell crab, green chili & l	ime aressing	£11
Mains		
Roast sirloin of beef		£21
Roast belly of pork with apricot, fennel & bay		£19.50
Roast crown of chicken		£19.50
Slow roast shoulder of lamb		£19.50
all with Yorkshire pudding, roast potat	toes, parsnips, carrots, butternut squash, b	proccoli
Wild vice level Cabiely as vilet be		an Caratan dana and Garage
Wild rice, lentil & chickpea pilaf, harissa roast cauliflower, pine nuts, lemon & coriander <i>g pb</i> £17.50 Sweet potato & spinach butter masala with tamarind, coriander & lime, basmati rice <i>v g</i> £18		
Sweet potato & spinach butter masala with tamarind, coriander & lime, basmati rice <i>v g</i> £18 Breaded scampi & chips, crushed peas, tartar £18		
Cornish crab & shrimp gratin, thermidor sauce, brioche & cheddar breadcrumbs, fries £23		
commission of a smillip gradin, then	madi sauce, briderie & cheddar breade	
GRILL		
220g flat iron <i>g</i> £21.50		250g ribeye <i>g</i> £28.50
with chips & watercress		peppercorn sauce £1.50
SIDES		
Mixed Sunday veg £4	Mixed leaf salad £4	Chips/Fries £4
Puddings		
	blo warm custard a	(7.50
Apple, cinnamon & blueberry crumble, warm custard <i>g</i> Treacle, chocolate & stem ginger tart, clotted cream		£7.50 £7.50
Double chocolate & raspberry brownie, vanilla ice cream £7.50		
Sumac roasted strawberry & oreo cookie ice cream sundae, whipped cream, chopped nuts £9		
Cheese board, crackers & quince		£10