



SUNDAY LUNCH 12.30 - 4

TO START

Soup of the day, sourdough 5.5 v/vgo/gfo

Artichoke & basil arancini, slow roasted tomato, parmesan 6.5 v

Smoked haddock rarebit, sourdough 6.95

Lamb faggot, parsnip purée, redcurrant reduction 6.95 ns

ROASTS served with duck fat roasted potatoes, yorkshire pudding & all the trimmings

Lemon & thyme roast chicken, roast garlic, bread sauce 14.95 gfo

Crispy skin pork belly, apple sauce 16.95 gfo

Rib of beef, burnt onion, roast celeriac purée 17.5 gfo

ADD cauliflower cheese for two 4.5

Wild mushroom stroganoff, chestnut & cauliflower rice 14.95 vg/gf/ns

KIDS' ROASTS any roast with all the trimmings 8.5

TO FINISH

Spiced berry crumble, vanilla ice cream 5.95 vg/gfo/ns

Baileys chocolate torte, orange tuille 6.5 v

Tonka bean crème brûlée, spiced ginger biscuit 6.95 v

Affogato, vanilla bean ice cream, double espresso 4.95 gf, vgo

v vegetarian vg vegan gf gluten free o option available ns contains nuts/seeds

We can't list every ingredient we use so if you have an allergy or intolerance please let us know