



## Sunday Menu

### Starters

Chicken and Ham Hock Terrine (DF) £6.95

Pickled mushrooms, golden raisin relish, watercress

Homemade Soup of the Day £6.30

Crusty bread (GF Bread Available)

Deville Kidneys (can be GF) £6.75

With toasted bloomer bread and watercress

Beetroot, Shallots and Thyme Salad (GF, DF, Vg, V) £6.25

Raspberry dressing, toasted walnuts

Salmon Fishcake £6.95

Tartare sauce, dressed leaves

### Mains

Roast Strip Loin of Beef (Can be GF) £16.95

Roast potatoes, Yorkshire pudding, gravy, mixed vegetables

Roast of the day (Can be GF) £16.95

Roast potatoes, gravy, mixed vegetables

Best of Both Roasts (Can be GF) £17.50

Beef, roast of the day, Yorkshire pudding, gravy, mixed vegetables

Sweet Potato and Black Bean Chilli (GF, DF, Vg, V) £15.50

Fragrant wild rice

Pan Fried Salmon £16.95

Sweetcorn and clam linguine

Ballotine of Chicken wrapped in Parma Ham (GF) £16.95

Carrot purée, fondant potato, kale and red wine jus

Mushroom and Leek Pie (DF, Vg, V) £15.50

New potatoes and seasonal vegetables

### Desserts

Chilled Chocolate Fondant (GF) £6.50

With raspberry centre, fresh raspberries and raspberry sorbet

Caramelized Pear £5.95

Gorgonzola ice cream, sourdough croute

Sticky Toffee Pudding £5.95

Toffee sauce and vanilla ice cream

Apple and Rhubarb Crumble £5.95

Choice of custard, cream or vanilla ice cream

Crème Brulée (Can be GF) £6.25

Shortbread biscuit

Choice of Ice-Creams and Sorbets (gf) £4.00

3 Scoops. Please ask staff for flavours

*Please let us know of any allergies at the time of ordering, so we can best advise you.*

*All our dishes are cooked to order with some of our main courses taking up to 20 minutes, please bear with us during busy periods.*

*For tables of 8 or more a service charge of 8% is added to the final bill, all gratuities are shared equally amongst all the staff on duty. If you do not agree with the amount, please ask for it to be amended or removed.*

Key vg=vegetarian, v=vegan, gf=gluten free, df=dairy free.