



SUNDAY LUNCH MENU

To Start

Homemade soup with warm crusty bread (v) - £5.95

Crispy pork belly, celeriac, apple, cider vinaigrette (GF) - £7.95

Homemade chicken liver pâté, toast, chutney - £7.25

Homemade salmon and dill tart, citrus salad - £7.95

Mains

Roast sirloin of beef (served rare unless requested otherwise) - £13.50

Garlic and rosemary roast leg of lamb - £13.25

Roast shoulder of pork, apple sauce, crackling - £11.95

Thyme roast chicken supreme, chestnut stuffing - £10.95

Trio of three meats or poultry - £14.95

All the above served with roast potatoes, fresh vegetables, Yorkshire pudding, gravy (£7.25/child)

Homemade beef burger, cheese, chips, salad - £12.75

Beer battered haddock, chips, mushy peas, homemade tartare sauce* - £13.95

Linguini, wild mushrooms, spinach (v)* - £10.95

Homemade curry of the day, basmati rice, accompaniments (GF) - £12.50

Baguettes

(All served with chips and salad)

Ashpole and Son's sausages, onion, Taylor's mustard - £8.25

Homemade fish fingers homemade tartare sauce - £8.75

Crispy chicken, tomato salsa - £8.50

Roasted vegetables, pesto, mayonnaise (v) - £7.25

Vintage cheddar cheese, spring onion mayonnaise - £7.50

Homemade Desserts - £6.75

Lemon tart, clotted cream

Warm apple crumble, vanilla custard

Warm chocolate brownie, vanilla dairy ice cream

Raspberry crème brûlée, chocolate shortbread

The '(v)' symbol means that the dish may be suitable for vegetarians. '(GF)' means gluten free.
'(GF*)' means can be served in a gluten free alternative.

Served Wednesday to Saturday, See our Sunday Lunch Menu. All our food is prepared in a kitchen in which nuts, cereals containing glutens and other foods known to cause allergic reactions may be present. Our menu descriptions do not include all ingredients. Please let us know before ordering if you have a food allergy or intolerance. Full allergen information for food and drink is available upon request.