-SUNDAY LUNCH-

STARTERS

Chef's Soup
Crusty rolls, butter (gf) (ve) £8.5

Ham Hock & Pea Terrine
Piccalilli, toast, rocket salad £10.95

Pulled Brisket Croquette
Dijon mustard mayo, pickled shallots £10.95

Classic Prawn Cocktail
Gem lettuce, Marie Rose, lemon, brown bread £10.5

Wild Mushroom Risotto
Truffle Oil, Rocket and Parmesan (gf) (ve) (df) £9.5/Main £19

ROASTS & MAINS

Roast Sirloin Of Beef
Yorkshire pudding (df) (gf – no yorkie) £19.95

Chicken Supreme
Yorkshire pudding £18.5

Nut Roast
Yorkshire pudding (ve) £18.5

Chef's Choice
Roast Lamb or Roast Pork, Please ask for today's special. £19

All served with roast potatoes, roast parsnips, roast carrots, roast gravy, red cabbage & mixed greens

FROM THE GRILL

6oz Beef Burger *(df)* £17.5

Cajun Chicken Burger
Guacamole, caramelised onion £17.5

Meat Free Burger *(ve)* £17.5

All burgers come with gem lettuce, tomato, gherkin, red onion, burger slaw, burger sauce & fries, toasted bun

Add mature cheddar and/or unsmoked bacon £1.75 each

SALADS

Caesar Salad
Baby gem lettuce, anchovies, croutons, dressing £9.25/Main £17.5
Add *Chicken or bacon* £2.5

Greek Salad
Feta, oregano, lettuce, olives, cucumber, Red onion, tomato £9.25/ Main £17.50

Cumberland Sausage
Creamy chive mash, caramelised onion gravy, crispy onions (gf) £18.5

Fish & Chips
Chunky chips, tartare sauce, lemon £19.5

PUDDINGS

Snooty Sundae
Vanilla & chocolate ice cream, sticky toffee pieces & caramel sauce (gf) £8.95

Sticky Toffee Pudding
Salted caramel ice cream, salted toffee sauce (gf) £9

Affogato Parfait
Coffee & rum syrup & amaretti biscuit crumb £9

Eton Mess
Fresh Raspberry, Chantilly Cream, Meringue (gf) £8.95

White Chocolate & Pistachio Panna Cotta
Raspberry sauce & pistachio crumb (gf) £9.25

Chocolate Hazelnut Mille Feuille
Rum chantilly cream £9

Local Ice Creams & Sorbet
Strawberry clotted cream, honeycomb, chocolate, vanilla (gf) 2 scoops £4.5
Add *a waffle cone* £2

Sorbets –lemon, orange, mango, strawberry guava (ve) (gf)

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables

-WINES-

CHAMPAGNE

	125ml	200ml	75cl
Joseph Perrier Brut NV, France. *Soft and delicate with great complexity.*	*9.00*		*50.00*
Veuve Cliquot Yellow Label NV, France. *Full-bodied and richly flavoured.*			*85.00*
Bollinger, France. *Made from first-run juice, a full-bodied Champagne.*			*97.00*
Veuve Cliquot Rose NV, France.			*89.00*

SPARKLING

	125ml	200ml	75cl
Chio Prosecco, Italy. *Fresh and light with balanced acidity and body.*	*7.00*		*27.00*
Freixenet Prossecco, Spain.		*9.00*	

WHITE

	175ml	250ml	75cl
Andes Peak Sauvignon Blanc, Chile. *Fresh pear with twist of gooseberry.*	*5.90*	*7.70*	*24.50*
Vivoli Pinot Grigio, Italy. *Pear and citrus notes.*	*5.80*	*7.60*	*22.00*
19 Crimes Chardonnay, Australia. *Ripe tropical fruit aromas.*	*6.50*	*8.40*	*26.00*
Fairway Chenin Blanc, South Africa. *Flavours of guava, apple and pear.*	*5.90*	*7.70*	*24.00*
Rongopai Sauvignon Blanc, New Zealand. *Good structure with a long spicy finish.*	*8.20*	*10.95*	*32.50*
Macon Villages, France. *Full buttery wine with nutty notes.*			*29.00*
Ropiteau Chablis, France. *Elegant dry wine with well-balanced acidity.*			*33.00*
Chateau Thauvenay Sancerre, France. *Lemons & fine herbal notes.*			*39.00*
Schieferkopf Riesling Alsace, France. *Golden colour citrus acidity and spice.*			*25.00*

RED

	175ml	250ml	75cl
Solar Viejo Tempranillo, Spain. *Aromas of cherries, plums and sloe's.*	*5.90*	*7.70*	*25.00*
Andes Peak Merlot, Chile. *Aroma of cedar and plums.*	*5.90*	*7.70*	*24.50*
Tall Horse Shiraz, South Africa. *Wildberry flavours and oak spice.*	*6.30*	*8.40*	*26.00*
Solar Viejo Rioja Reserva, Spain. *Ripe fruit flavours, well, structured tannins.*	*7.80*	*10.40*	*31.00*
La Cour Des Dames Mourvedre, France. *Fruits and acacia aroma, liquorice hint.*	*7.90*	*9.10*	*29.00*
J Buchon Reserva Malbec, Argentina. *Rich and full bodied, great value for money.*	*5.90*	*7.70*	*24.00*
Tall Horse Pinotage, South Africa. *Soft and medium bodied with silky tannins.*			*25.00*
Chateu Beauchene Chateauneuf-du-Pape, France. *Black cherries,vanilla, cedar.*			*51.00*
Gabbiano Chianti Classico, Italy. *Cherry blossom, red and black fruit, cinnamon.*			*30.00*
Casa Ferrierinha Esteva, Portugal. *Warm notes of cedar and tobacco.*			*28.00*

ROSE

	175ml	250ml	75cl
Canyon Road White Zinfandel, USA. *Floral summer orchard aromas.*	*5.90*	*7.70*	*23.00*
La Promenade Cote du Provence Rose, France. *Light pink in colour.*	*7.10*	*9.40*	*28.00*