

SUNDAY LUNCH

Festive

SINGLE COURSE - £18

2 COURSE - £24

3 COURSE - £29

STARTERS

- CURRIED PARSNIP SOUP, CORRIANDER YOGHURT & CRISPIES (V)
- PORK & APPLE SAUSAGE ROLL, PICCALILLI & RUBY CABBAGE
- POACHED & SMOKED SALMON TERRINE, BEETROOT & FENNEL SALAD, HORSERRADISH CREME FRAICHE & SOURDOUGH TOAST
- GRILLED AUBERGINE ROLLS, BEETROOT & CHILLI HUMMUS, SPICED SWEET POTATO, COUS COUS, ROQUETTE & CRISPY CHICK PEAS (VE)

MAIN COURSES

- TREACLE CURED ROASTED BEEF RUMP
- ROASTED PORK BELLY WITH CRISPY CRACKLING
- ROASTED FREE RANGE TURKEY WITH PORCINI & TRUFFLE BUTTER
- BAKED PORTOBELLO MUSHROOM WITH CELERIAC, RED PEPPER & SPINACH, CHIVE & WALNUT CRUST

DESSERTS

- STICKY TOFFEE CHRISTMAS PUDDING, SALTED CARAMEL & COGNAC SAUCE, MINCE PIE ICE CREAM
- CHOCOLATE MARQUISE CAKE WITH AMARETTO CHERRIES & SESAME CRISP
- PASSIONFRUIT & WHITE CHOCOLATE CHEESECAKE, BERRY COMPOTE

SIDES

- BEEF DRIPPING ROASTED POTATOES (VEGAN ALTERNATIVE AVAILABLE)
- ROOT VEG MASH
- TENDERSTEM BROCCOLI WITH HAZELNUT CAPER
- PIGS IN BLANKETS
- HONEY & MISO ROASTED CARROTS
- YORKSHIRE PUDDING
- CRANBERRY SAUCE
- BEEF GRAVY
- STUFFING FRITTERS
- GARLIC CREAMED LEEKS

WHOLE ROAST SHARE PLATTER FOR 4 PEOPLE

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CHOICE OF MEATS &
ALL THE TRIMMINGS,
BOTTOMLESS ROAST
POTATOES,
YORKSHIRES &
GRAVY

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£25PP

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DESSERT INCLUDED!

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ADD STARTERS FOR
AN EXTRA £5.00 PER
PERSON

WE STOCK A WIDE RANGE OF ALTERNATIVE DAIRY AND GLUTEN FREE PRODUCTS, SO SIMPLY ASK YOUR SERVER IF YOUR DISHES AND DRINKS OF CHOICE CAN BE AMENDED TO SUIT YOUR DIETARY NEEDS. OUR SERVICE STAFF AND KITCHEN HANDLE A WIDE RANGE OF INGREDIENTS INCLUDING NUTS, DAIRY AND INGREDIENTS CONTAINING GLUTEN. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES PRIOR TO ORDERING YOUR FOOD.