



Sunday Lunch Menu

Some of our recipes can be adjusted for a Gluten free diet, please ask your server.

Starters

Freshly baked artisan bread with oil and flavoured butters (g, mk)	£4.00
Homemade soup with a baked bread roll (gfo, mk)	£7.50
Tomato bruschetta, toasted ciabatta served with goats cheese (g, mk, vgo, gfo)	£8.50
Squid with Japanese spices, aioli and chilli oil (m, e)	£7.50
Chicken Liver & mushroom parfait, toasted brioche, tomato chutney (g, mk, sp)	£8.00

Mains

Traditional Sunday lunch: choose from a selection of roasts served with seasonal vegetables, Yorkshire pudding, and roasted potatoes.

- Roast sirloin with roast garni and gravy (g, e, mk, cy, sp)	£19.95
- Roasted turkey, gravy (g, e, mk, cy, sp)	£19.95
- Roasted pork loin, gravy (g, e, mk, cy, sp)	£19.95
- Vegetarian wellington, vegetarian gravy (g, e, mk, cy, vgo)	£16.95

Caesar Salad, Caesar dressing, pancetta, anchovies, garlic croutons, parmesan cheese (g, e, f, mk, gfo)	£12.00
<i>Add Chicken</i>	+ £3.00
<i>Add Salmon</i>	+ £4.00

Linguine with broccoli, sun-dried tomatoes, creamy vegan sauce (g, n, vg)	£15.50
---	--------

Gluten free cider battered Haddock, with chunky chips, crushed minted peas & homemade tartar sauce (gf, f, e)	£17.50
---	--------

Fish of the day, saffron polenta, roasted carrots, tenderstem broccoli (f, mk)	£18.95
--	--------

Housemade streaky bacon and cheese burger, lettuce, tomato chutney, Served on an onion roll, with french fries (g, mk, md, sp, gfo)	£16.95
--	--------

Gluten – (g), Crustaceans – (c), Eggs – (e), Fish – (f), Molluscs – (m), Soybeans – (s), Peanuts – (p), Nuts – (n), Milk – (mk), Celery – (cy), Mustard – (md), Sesame Seeds – (ss), Sulphites – (sp), Lupin – (l), Vegan – (vg), Vegan Option – (vgo), Gluten Free Option – (gfo)

If you suffer from an allergy, please speak to a member of staff.

A discretionary service charge of 10% is added to your bill, to be shared by the staff