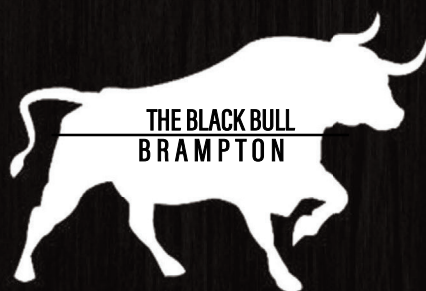


SUNDAY
LUNCH
MENU



SUNDAY LUNCH

STARTERS

HOMEMADE SOUP OF THE DAY v

£7

Served with warm crusty bread and butter.

HALLOUMI FRIES v

£8

Panko-coated halloumi sticks with a sweet chilli dip.

CHEF'S PÂTÉ

£10

Chef's pâté served with toasted bread and red onion chutney.

CRISPY CHILLI BEEF

£11

Strips of the best cut of beef cooked in soy and sweet chilli, with Asian slaw.

OUR HOMEMADE SCOTCH EGG

£9

Sweetcured bacon pig in blanket, celeriac remoulade and salsa verde mayo.

THE ROASTS

All of our roasts are served with mashed and roast potatoes, a medley of vegetables and a homemade Yorkshire pudding with gravy.

VEGETARIAN ROAST v

£16

A vegetarian stack of halloumi, roasted pepper and mushroom.

PAN ROASTED CHICKEN BREAST

£18

The Sunday bird to go alongside our wonderful meats.

BAKED GAMMON

£17

Coated in a sweet chutney glaze - our personal favourite!

SLOW ROASTED SIRLOIN OF BEEF

£21

Tender and juicy... the traditional Sunday lunch plate.

BRAISED LAMB SHOULDER £21

A special meat for a special day.

CHILDRENS ROAST £9

Choose from any of the above options.

DESSERTS

BELGIAN WAFFLES

£8

Whipped chantilly cream, Brampton honey.

3 SCOOPS OF ICE CREAM

£6

Vanilla / Strawberry / Chocolate / Salted caramel honeycomb.

CHEF'S FRUIT CRUMBLE

£8

With custard, ice cream or cream.

CHEESECAKE OF THE WEEK v

£7

CHOCOLATE FUDGE CAKE

£7

With custard, ice cream or cream - served warm.

Please let us know of any allergies or dietary requirements before you order.