



To share & nibble while you're waiting

Mixed olives (V, GF, Ve)	£4.50
Warmed breads, balsamic vinegar, cold pressed rapeseed oil & tapenade (V, GFA, VeA)	£6.50

Starters

Soup of the day served with crusty bread (V, GFA)	£6.50
Creamy garlic mushrooms with toasted sourdough (VeA, GFA)	£8.50
Classic prawn cocktail with vodka spiked Marie-Rose sauce (GFA)	£8.95

Classic Sunday Roasts

Roast sirloin of beef, aged for 28 days	£18.95
<i>Our beef is usually cooked quite pink, please let us know if you would like it cooked a little more</i>	
Roast loin of pork	£16.50
Roast turkey	£15.50
Homemade vegan nut roast with vegan gravy	£15.50
Combi roast (beef, turkey, pork & a sausage)	£20.95
Guest roast of the day	£15.50

All served with a homemade Yorkshire pudding, rosemary and garlic roast potatoes, honey roasted parsnips, carrots, sautéed greens and a rich gluten free gravy.

Extras

Cauliflower cheese	£4.00	Roast potatoes	£4.00
Mattered stuffing	£4.00	Yorkshire pudding	£1.50
Seasonal vegetables	£4.00		

Please make our team aware of any dietary requirements or allergies you may have.
Please note our dishes are prepared in an environment where cross-contamination can occur, and we are unable to guarantee an allergen-free environment.

V-vegetarian
VE-vegan
GF-gluten free
A-dish adaptable

Sunday Lunch