




SUNDAY MENU

2 Courses £25

3 Courses £30

Homemade Focaccia
Herb Butter 
£4.95

TO START

Soup of the day

Ask for today's ingredients and dietary information

Beetroot salad

Orange, pine nuts and Pesto

Chicken liver parfait

House chutney, focaccia

Ham hock terrine

With apple gel, pickled vegetables
and sour dough

SIDE ORDERS

Braised red cabbage   £3.50

Seasonal vegetables   £3.50

Homemade sea salt chips £4.50

Marinated olives   £5.00

MAIN COURSE

Roast beef topside, Yorkshire pudding

Roast potatoes, seasonal vegetables, rich gravy


Roasted pork chop

Roast potato, seasonal vegetables and rich gravy

Roasted chicken breast

Roast potatoes, seasonal vegetables, rich gravy

Pumpkin and sage ravioli



Roasted squash, herb pesto 

Classic fish pie

Charred lemon tender stem broccoli 

DESSERTS

Warm chocolate brownie

Chocolate sauce, rum and raisin cream  

Traditional sticky toffee pudding

Butterscotch sauce, clotted cream

Apple Tart

Butter scotch sauce, vanilla ice cream

Classic crème brûlée

Shortbread biscuit

Selection Of British cheese

Crackers and accompaniments
(£4.50 supplement)

A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed. Please be aware that our dishes are prepared in kitchens where nuts and gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and if you require any further information regarding allergens, please speak to a member of our team before ordering. Many of our dishes can be altered to suit requirements.



Vegan

 Vegetarian



GF, Gluten Free



GFA, Gluten Free Available