SUNDAY Lunch

SERVING BETWEEN 12:00 UNTIL 16:00

To Start

ASPARAGUS, SPINACH & PEA SOUP
Served with Crusty Bread

CREAMY GARLIC WILD MUSHROOMS
Served on Ciabatta

DUCK & PORK LIVER PARFAIT
Served with Red Onion Chutney and Cranberry Puree on Bruschetta

HONEY GLAZED CHORIZO
Served in Red Wine Vinegar with Black Sesame

GARLIC, LIME & CORIANDER KING PRAWNS

Something A Little Different?

HONEY & MUSTARD BACON JOINT
Served with two Fried Eggs, Homemade Chunky Chips and Garden Peas

BEER BATTERED FISH & CHIPS
Served with Chunky Chips, Chip-shop Mushy Peas and Tartare Sauce

To Main Event

ROASTED RUMP OF BEEF

ROSEMARY & GARLIC LEG OF LAMB

THYME ROASTED TURKEY

HONEY & MUSTARD BACON JOINT

CRACKIN' BELLY PORK
Eat Crackling at your own risk

MEDITERRANEAN TART
please note vegetarian or vegan to your server

BEETROOT & BUTTERNUT SQUASH WELLINGTON
please note vegetarian or vegan to your server

To Finish

BISCOFF CHEESECAKE
Served with Pouring Cream

BROWNIE
Served with Salted Caramel and Ice-Cream

STICKY TOFFEE PUDDING
Served with Custard

APPLE & RED BERRY CRUMBLE
Served with Custard

SALTED CARAMEL & CHOCOLATE TART
please note if you are gluten free or vegan to your server

Gluten Free *Vegan* *Vegitarian*

How It Works

2 COURSES £25.00 PER PERSON

3 COURSES £29.00 PER PERSON

For The Smaller Appetite

2 COURSES £20.00 PER PERSON

3 COURSES £24.00 PER PERSON