

SUNDAY LUNCH



STARTERS

MOULES MARINIERE WITH HOMEMADE BREAD £9

GRILLED GOATS CHEESE, ROASTED PEACH,
POMOGRANATE MOLASSES AND
WATERCRESS V GF £8.50

SMOKED SALMON SALAD WITH FENNEL AND GOLDEN BEETROOT £9 GF

CREAM OF CELERIAC AND APPLE SOUP WITH HOMEMADE BREAD £7.50

MAINS

ROASTED CHICKEN SUPREME £17

ROAST TOP RUMP OF BEEF £18

PORK BELLY £17.50

NUTROAST WELLINGTON V VG £16

SIDE OF CAULIFLOWER CHEESE £3.50

ALL SERVED WITH CRISPY POTATOES, STUFFING, HONEY ROASTED PARSNIPS, SEASONAL VEGETABLES, RICH GRAVY AND A YORKSHIRE PUDDING

*SMALLER PORTIONS OF THE ROAST DINNERS ARE AVAILABLE

FOR GLUTEN FREE ROAST DINNER OPTIONS, PLEASE ASK OUR STAFF.

DESSERTS

STRAWBERRY AND BLUEBERRY ETON MESS £7.50 **GF**

TREACLE TART, RUM ANGLAISE, ORANGE AND GINGER COMPOTE, CORNISH CLOTTED CREAM £8

GRILLED PINEAPPLE, MINT SYRUP, COCONUT ICE CREAM, CANDIED PINK PEPPER £7 GF

SELECTION OF CHEESES, VINTAGE CHEDDAR, CRICKET ST THOMAS BRIE AND STILTON WITH CRACKERS AND CHUTNEY. £10.50

> GF- GLUTEN FREE V- VEGETARIAN VG- VEGAN