



SUNDAY LUNCH MENU

JULY

Balsamic figs, chicory, walnut salad

Chilli and garlic king prawns, toasted focaccia

Crispy chilli beef, dressed leaves

Traditional Roast

Beef

Chicken

Pork belly

Roasted butternut squash, spinach and red onion pithivier

All served with roast potatoes, greens, braised red cabbage,
roasted carrots and Yorkshire pudding

Add Cauliflower Cheese (to share between 2) £3.50

Salmon crushed new potatoes, charred baby gem, brown shrimp butter sauce

Dark chocolate mousse, raspberries

Lemon Tart, crème fraiche and berry compote

Baked vanilla cheesecake, cinnamon peaches

Cheese and biscuits (£2.00 Supplement)

Selection of Ice Creams & Sorbet

1 COURSE 18.50 ~ 2 COURSES 25.00 ~ 3 COURSES 31.50

FOOD ALLERGIES AND INTOLERANCES

Please advise service staff of any dietary requirements allergies or intolerances