



SUNDAY LUNCH MENU

AUGUST

Tempura prawns, sweet chilli sauce, charred lime

Beef short rib Welsh rarebit crumpet, Guinness onion jam

Roasted vegetable, goats' cheese and pine nut salad (v)

Traditional Roast

Roast Rib of beef

Garlic and thyme roast chicken

Cauliflower steak

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

Add Cauliflower Cheese (to share between 2) £3.50

Salmon en croute, buttered new potatoes, seasonal greens and lemon butter

White chocolate cheesecake, raspberry sorbet

Chocolate Brownie, Vanilla Ice Cream

Eton Mess

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