

Sunday Lunch Menu

Available from 12 noon to 3 pm - Booking is Essential!



To Start

Soup of the Day (<i>df gf v vg</i>) <i>served with crusty bread</i>	£6.50
Pan Fried Chilli Garlic Prawns (<i>*gf</i>) <i>served on sourdough toast, topped with pea shoots</i>	£7.50
Smoked Salmon Plate (<i>*gf</i>) <i>served with diced red onion, honey mustard dressing, pea shoots and sourdough toast</i>	£8.00

Chef's Sunday Roasts

Roast Beef Topside	£19.00
Roast Turkey	£17.50
Roast Leg of Lamb	£18.00

All served with gravy, seasonal vegetables, braised red cabbage and Yorkshire pudding

Chef's Specials

Whole Sea Bass <i>served with lemon caper herb butter, new potatoes and seasonal vegetables (Filletted if required)</i>	£17.50
Baked Mushroom (<i>v</i>) <i>served with feta, rice, butternut squash, rich tomato sauce and seasonal vegetables</i>	£15.00

To Finish

Sticky Toffee Pudding with ice cream	£7.00
Bakewell Tart with ice cream, custard or cream	£7.00
Eton Mess with meringue, fresh fruits and Chantilly cream (<i>gf</i>)	£7.00
Affogato with a ball of vanilla ice cream topped with an espresso shot	£7.00
Selection of ice creams 3 scoops served with shortbread and berries	£6.50
Irish Coffee	£5.50



Should you have any allergies or dietary requirements, please inform us before placing your order

*df = dairy free, gf = gluten free, *gf = gluten free option, v = vegetarian, *v = vegetarian option, vg = vegan*

Members, please deduct your 10% membership discount off these prices

