SUNDAY LUNCH MENU

STARTERS	
TO SHARE: (V/GFA)	£ı
Marinated Queen Olives, Warm Focaccia, Aioli, Oil and Balsamic	
TO SHARE: (GFA) Manchego, Parma Ham, Smoked Almonds, Focaccia and Chorizo Butter	£ı
FISH PIE FISHCAKE (GF) Poached Egg, Cheddar and Herb Hollandaise	£9.5
WILD MUSHROOM AND SMOKED CHEESE ARANCINI Bacon Cream Sauce	£9.5
INDIVIDUAL BAKED CAMEMBERT (V) Chilli Jam, Garlic Focaccia	£ı
AUBERGINE CANNELONI (VG/GF) Rich Tomato Sauce, Smoked Cheddar, Vegan Pesto	£
SUNDAY ROASTS	
ROAST PORK BELLY	£ı
ROAST CHICKEN	£ı
ROAST SIRLOIN OF BEEF	£2
DEEP FRIED BRIE WITH HOME MADE CHILLI JAM	£ı
All served with:	
Roast Potatoes, Roast Parsnips, Roast Carrots, Green Beans, Savoy Cabbage, Cauliflower Cheese, Yorkshire Pudding, Gravy	
VEGAN MEAT LOAF Roast Potatoes, Roast Parsnips, Roast Carrots, Green Beans, Savoy Cabbage, Gravy	£ı
EXTRA BOWLS	
Pigs in Blankets (GF)	£4.50
Cranberry and Pork Stuffing (GF)	£4.50
Extra Roast Potatoes (GF)	£3.50

SERVED SUNDAYS 12:15 - 4:00PM

FAMILY SUNDAY ROAST SHARING FEAST

Looking to celebrate a special occasion or simply enjoy a feast with family and friends? We have the perfect Sunday indulgence.

All served on big boards in the middle of the table.

Trio of meats to include Sirloin of Beef, Slow Roasted Pork Belly and Crackling, Roast Chicken Served with Roast Potatoes, Roast Carrots, Roast Parsnips, Buttered Green Beans and Savoy Cabbage, Cauliflower Cheese Gratin, Pigs in Blankets, Cranberry and Pork Stuffing, Yorkshire Pudding and Lashings of Gravy £30 per person.

Minimum of 4 people per booking. 48 hours notice required.