

SUNDAY MENU

Two Courses £27.50 Three Courses £32.50

STARTERS

Homemade Soup

homemade focaccia & whipped butter

Caprese Salad

basil & balsamic glaze **V**

Smoked Mackerel

pickled beetroot, horseradish cream
& crisp bread

Korean Chicken

gochujang glaze, coconut &
coriander chutney

Chicken Liver Parfait

red onion jam, toasted **V/GA**

SUNDAY ROAST

Roast Rump Cap of Beef *served pink* **GA**

Roast Pork Belly *sausage meat stuffing* **GA**

Roast Chicken Supreme **GA**

Trio - Beef Rump Cap, Pork Belly & Chicken £3 supplement **GA**

Beetroot & Three-Nut Roast **V+/V/GF**

Roasted Hassleback Butternut Squash & Crispy Sage **V+/V/GF**

all of the above is served with a Yorkshire pudding, garlic & thyme roasted potatoes, honey roasted roots, sticky glazed red cabbage, mixed seasonal greens, cauliflower & leek cheese & proper Sunday
gravy.

Pan Seared Salmon **GF**

crushed new potatoes, green beans, lemon & parsley sauce

DESSERTS

Please ask a member of the team for today's options

GA Gluten Adaptable V+ Vegan VA+ Vegan Adaptable V Vegetarian
Dishes May Contain Nuts or Nut Traces. Fish Dishes May Contain Bones

Please Inform a Member Of Our Staff If You Have Any Special Dietary Requirements or Allergies