



SUNDAY LUNCH

12 - 4

## TO START

SOUP OF THE DAY sourdough 5.95 v/vgo/gfo

ARTICHOKE & BASIL ARANCINI slow roasted tomato, parmesan 6.5 v

SMOKED HADDOCK RAREBIT sourdough 7.5

LAMB FAGGOT parsnip purée, redcurrant reduction ns 7.5

**ROASTS** served with duck fat roasted potatoes, yorkshire pudding & all the trimmings

LEMON & THYME ROAST CHICKEN roast garlic, bread sauce 14.95 gfo

CRISPY SKIN PORK BELLY apple sauce 16.95 gfo

RIB OF BEEF burnt onion, marmite hollandaise 17.5

ADD cauliflower cheese for two 4.5

WILD MUSHROOM STROGANOFF chestnut & cauliflower rice 15.5 vg/gf/ns

## TO FINISH

BAILEYS CHOCOLATE MOUSSE orange tuille 6.5 v

SALTED CARAMEL & APPLE CHOUX 6.5 v

STICKY TOFFEE PUDDING vanilla bean ice cream, toffee sauce 6.95 v/ns

BOOZY AFFOGATO vegan vanilla ice cream, coffee liqueur 5.5 vg/gf

v vegetarian vg vegan gf gluten free ns contains nuts/seeds o option available  
we can't list every ingredient that we use so if you have an allergy or intolerance please let us know