

Sunday Lunch

WG

Sample Menu Spring 26

Starters

Homemade Focaccia and Marinated Olives , dipping balsamic & olive oil	VE	9
Creamy Parsnip Soup , croutons	V, GF*	9
Tomato and Goat Cheese Bruschetta , hot honey drizzle	V, GF*	10
Ham Hock and Pea Terrine , wholegrain mustard dressing, mixed salad leaves		10
Prawn and Salmon Cocktail , brown bread and butter	GF*	11

Roasts

Choose a roast plus a starter or dessert for £30

All roasts are served with Yorkshire pudding, garlic & herb roast potatoes, maple-glazed roasted carrots & parsnips, swede & carrot, cauliflower & leek cheese, seasonal vegetables and gravy

Trio of Meats	GF*	25
Roast Beef	GF*	23
Roast Chicken Breast	GF*	21
Roast Lamb	GF*	23
Chickpea, Butterbean and Vegetable Roast	VE*, GF*	21
Smaller Appetite Roast		15

Mains

Cider Battered Fish and Chips , crushed peas and leeks, curry sauce	GF	20
Sweet Potato & Cauliflower Coconut Curry , wild rice, poppadom	VE, GF	19

Desserts

Chocolate and Hazelnut Frangipane Tart , whipped cappuccino cream	V, GF	10
Gooseberry and Elderflower Syllabub , ginger biscuit	V, GF*	10
Peach Melba Trifle , honeyed charred peach, peach jelly, raspberry sauce	V	10
Strawberry + White Chocolate Blondie , strawberry ice cream	V, GF	10
Apple Cake , vanilla ice cream	VE*, GF	10
Eton Mess , strawberries, clotted cream	V, GF	7
Affogato - vanilla ice cream and espresso	VE*, GF	10
Date Loaf , blue vinney, grapes, apple & fig chutney	V	10
3 Scoops Ice Cream or Sorbet	VE*, GF	8
vanilla bean, chocolate, strawberry, salted caramel, very cherry, lemon ripple, rum & raisin, vegan vanilla or vegan chocolate, mango sorbet or passionfruit sorbet		