**Sunday Lunch Menu**

One Course £15.00 Two Courses £22.50 Three Courses £30.00

**Starters**

Cream of (optional) Mushroom Soup (ngci\*, df\*, v)

Rosemary & Garlic Baked Camembert, Toasted Focaccia (ngci\*, v)

Duck Leg & Hoisin Scotch Egg

Whipped Goats Cheese, Candied Walnuts, Beetroot Two Ways, Basil Oil (v, ngci\*)

**Mains**

Topside of Beef (served pink), Roast Potatoes & Yorkshire Pudding (df\*, ngci\*)

Confit Belly Pork, Roast Potatoes, Yorkshire Pudding (df\*, ngci\*)

Chicken Supreme, Sage & Onion Stuffing, Roast Potatoes, Yorkshire Pudding (df\*)

Homemade Nut Roast, Roast Potatoes, Yorkshire Pudding (df\*, ngci\*, Vegan\*)

Spiced Chickpea & Courgette Fritters, Crushed Potatoes, Katsu Curry Sauce (ngci, df, Vegan)

Fillet of Pollock, Warm Tartare Sauce, Crushed New Potatoes (ngci)

Small Roast Beef, Roast Potatoes, Yorkshire Pudding (df\*, ngci\*) £7.50

(All Served with Seasonal Vegetables)

**Desserts**

Dark Chocolate Fondant, Salted Caramel Sauce, Honeycomb Ice Cream (v)

 Vanilla Crème Brûlée, Homemade Shortbread (ngci\*, v)

Strawberry Bakewell Tart, Orange Cream (v)

Lemon Meringue Cheesecake (v)

Cheese Selection, Homemade Chutney, Fruit, Crackers (v, ngci\*) £2 Supplement

(ngci\* - non gluten containing ingredients, df\* - dairy free when requested)

Please inform us of any allergies prior to ordering. Allergens are present in the kitchen. Our chef will take precautions where necessary