



SAMPLE SUNDAY MENU

12– 8pm

Starters

Roast butternut squash soup, house baked bread & butter (v)	£7.00
Garlic & lemon hummus, tomato salsa, marinated olives, charred bread (v)(vg)	£6.00
Woodland mushroom arancini with chipotle mayo & parmesan (v)	£8.00
Chicken liver parfait with red onion chutney, truffle butter & toast	£9.00
Whole garlic roasted tiger prawns with saffron aioli	½ Doz £9.00/Doz £17.00

Roasts

All roasts served with roast potatoes, seasonal vegetables, cauliflower cheese, sweet potato puree & Yorkshire pudding.

Roast Scotch sirloin of beef	£20.50
Roast free-range chicken	£16.50
Slow roast shoulder of lamb	£18.00
Slow roast belly of pork with apple sauce	£18.00
Mushroom, feta & nut roast with roast onion gravy (v) (vegan option available)	£16.50

Sides £4.00

Pigs in blankets | Pork stuffing | Roast potatoes | Cauliflower cheese

Dessert

Selection of cheeses with chutney, crackers, apple & grapes	£12.00
<i>Lincolnshire poacher cheddar, Barcombe blue, Golden cross goat cheese, Baron bigod</i>	
Lemon posset, raspberry compote, fennel shortbread	£9.00
Sticky toffee pudding with vanilla ice cream	£9.00
Chocolate & biscoff terrine with coffee jelly, cinnamon anglaise, hazelnut, salted caramel ice cream	£9.00

Food served daily; 12-3/5-10pm Monday – Thursday, 12-10 Friday – Saturday, 12-8 Sunday

Reservations are taken Monday – Saturday for 6 or more & Sundays for any size

Please be aware all dishes may contain traces of nuts. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal