

Sample Sunday Menu

1 course 19.00 | 2 courses 25.00 | 3 courses 31.00

Starters

- Soup of the day, croutons, warm bread roll **V GFO**
- Creamy garlic mushrooms, toasted sourdough, mixed leaf salad **V GFO**
- Chicken liver parfait, toasted ciabatta, red onion marmalade **GFO**
- Cheddar & jalapeno chipolatas, sweet chilli sauce **GF**
- Spring rolls, Asian slaw, pickled chillies, satay dipping sauce **Ve GF**
- Breaded scampi, tartar sauce

Mains

- Dunwood Farm roast beef served pink, Yorkshire pudding
- Roast loin of pork, cheddar & bacon stuffing
- Half & half pork and beef served pink, Yorkshire pudding, cheddar & bacon stuffing
- Nut loaf **Ve**
- (All served with roast potatoes, braised carrot, green bean, courgette & sugar snap pea medley, braised red cabbage, roast gravy)*
- Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips **GF**
- 10 oz D cut gammon, grilled pineapple, fried hens' egg, garden peas, triple cooked chips **GF**
- Vegan Panang curry, beansprouts, baby corn, pak choi, mange tout, pickled chillies, jasmine rice, roasted peanuts **Ve GF**
- Chicken Caesar salad, baby gem lettuce, crispy bacon, parmesan, anchovies, garlic croutons **GFO**
- Dunwood Farm 8oz beef burger, Monterey Jack, streaky bacon, dill pickle, shredded lettuce, red cabbage and spring onion slaw, French fries
- Spicy bean burger, Mexican cheese, guacamole, red pepper & tomato jam, shredded lettuce, red cabbage & spring onion slaw, French fries **V**

Make the most of your roast!

£4.00

Side of vegetables | Roast potatoes | Cauliflower cheese

Desserts

- Baked lemon cheesecake, raspberry compote, lemon curd
- Warm chocolate blondie, white chocolate shard, vanilla ice cream, pistachio crumb **GF**
- Vegan strawberry & vanilla pannacotta, strawberry coulis **Ve GF**
- Belgium waffle sundae, chocolate sauce, Chantilly cream, vanilla ice cream
- Pineapple, passionfruit & coconut cream meringue fool **GF**
- Trio of ice cream or sorbets **GF**