

# Sunday Menu

1 course 17.00 | 2 courses 23.00 | 3 courses 29.00

## Starters

- Soup of the day, croutons, warm bread roll **V GFO**  
Deep fried scampi, tartare sauce  
Onion bhajis, mango chutney **Ve GF**
- Chorizo & halloumi bites, chunky tomato chutney **GF**
- Chilli beef nachos, melted cheddar, sour cream, jalapenos, spring onions **GFO**
- Sundried tomato bruschetta, ricotta, basil pesto, griddled sourdough **V GFO**
- Crispy teriyaki tofu, kewpie mayo, pickled ginger, nori, spring onion, sesame seeds **Ve GF**

## Mains

- Roast topside of beef served pink, Yorkshire pudding  
Roast loin of pork, sage & apricot stuffing  
Half & half pork and beef served pink, Yorkshire pudding, sage & apricot stuffing  
Nut roast **Ve**
- (All served with roast potatoes, braised carrot, roasted parsnips, cabbage, leeks, 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**
- Bacon double cheeseburger, 2 Dunwood farm 4oz patties, streaky bacon, American burger cheese, burger sauce, dill pickle, gem lettuce, tomato, red cabbage and spring onion slaw, French fries
- Cheese, leek & potato pie, creamed potatoes, tomatoes, tenderstem broccoli, red wine gravy **V GF**
- Miso aubergine, coconut rice, charred red peppers, chillies, spring onion, sesame, coriander **Ve GF**
- Sweet potato & chickpea Laksa, spring onion, beansprouts, pak choi, noodles, charred lime, nori cracker **Ve GFO**

## Make the most of your roast! 4.00

Side of vegetables | Roast potatoes | Cauliflower cheese

## Desserts

- Lemon posset, textures of raspberries **GF**
- Caramelised banana brioche pudding, vanilla ice cream
- Peach melba, caramelised peaches, raspberry puree, vanilla ice cream, Chantilly cream **GF**
- Raspberry Bakewell tart, fruit coulis, Chantilly cream **GF**
- Vegan blackberry, almond & sherry trifle **Ve GF**
- Trio of ice cream or sorbets **GF**

## Gift Tree

A £1.23 voluntary donation will be added to your bill on behalf of GiftTree, an organization that plant trees to offset the carbon impact of your meals and change the lives of people in the developing world. Choose your GiftTree now at [www.GiftTrees.com/the-lewis-partnership](http://www.GiftTrees.com/the-lewis-partnership)

**V – vegetarian – Ve – vegan – GF – gluten free – GFO – gluten free option available**

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients.