

Sunday Sample Menu

1 course 17.00 | 2 courses 23.00 | 3 courses 29.00

Starters

Soup of the day, croutons, warm bread roll **GFO**

Deep fried Brie wedges, red onion marmalade **V**

Ham hock & pistachio terrine, pickled shallots, apple sauce, pork scratching, honey mustard dressing, toasted sourdough **GFO**

Carrot & parsnip pakoras, mango chutney **Ve GF**

Pork & chorizo chipolatas, sundried tomato chutney **GF**

Creamy garlic mushrooms, toasted sourdough, mixed leaf salad **V GFO**

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 peas, 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**

Hunters chicken burger, homemade BBQ sauce, crispy bacon, melted Cheddar cheese, bacon jam, shredded lettuce, red cabbage & spring onion slaw, French fries

Cauliflower Kyiv, garlic butter, capers, cauliflower puree, roasted new potatoes, green beans **V GF**

Lasagne al Forno - Cheddar & parmesan sauce, red wine ragu, smoked pancetta, garlic flatbread, salad

Dunwood Farm bacon double cheeseburger, 2 4oz patties, burger cheese, ketchup, American mustard, onions, dill pickle, red cabbage and spring onion slaw, French fries

Chana Masala chickpea curry, butternut squash, spinach, white rice, chapati, pickled shallots, cucumber raita **Ve**

Make the most of your roast! 4.00

Side of vegetables | Roast potatoes | Cauliflower cheese

Gift Tree

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

Desserts

Dark chocolate & orange cheesecake, orange compote

Seasonal fruit Eton mess – glazed plum, macerated blackberries, poached pear, Chantilly cream, meringue **GF**

Vegan sticky toffee pudding, caramel sauce, vegan vanilla ice cream **GF Ve**

Apple & cranberry crumble, vanilla custard

White chocolate & raspberry mousse, raspberry compote, chocolate shard

Raspberry Bakewell tart, fruit coulis, vanilla ice cream **GF**

Trio of ice cream or sorbets **GF**

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.