

Sunday Menu

1 course 16.00 | 2 courses 22.00 | 3 courses 28.00

Starters

- Soup of the day, croutons, warm bread roll **V GFO**
- Pigs in blankets, honey & mustard sauce
- Carrot & parsnip pakoras, lime pickle **Ve GF**
- Salt & pepper calamari, sofrito sauce **GF**
- Chicken liver parfait, balsamic onions, fig & orange chutney, toasted ciabatta **GFO**
- Deep fried Brie wedges, red onion marmalade **V**
- Vegan Welsh rarebit, sautéed wild mushrooms, griddled sourdough **Ve GFO**

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**
- Dunwood farm 8oz beef burger, streaky bacon, melted Brie, red onion marmalade, dill pickle, gem lettuce, tomato, red cabbage and spring onion slaw, French fries
- Baked 3 cheese cauliflower tricolore fusilli pasta, roasted cauliflower leaves, toasted almonds, herb crumb **V** (add bacon 2.50)
- Vegan Pad Thai, pan fried oyster mushroom, sugar snap peas, red cabbage, beansprouts, chilli & shoyu tare, black sesame roasted peanuts (add chicken breast 5.00) **Ve GFO**
- Jackfruit Chimichanga, Monterey Jack cheese, Mexican rice, sour cream, tomato salsa **V**

Make the most of your roast! 4.00

Side of vegetables | Roast potatoes | Cauliflower cheese

Desserts

- White chocolate & cranberry bread and butter pudding, caramelised clementine, vanilla custard
- Maple syrup crème brûlée, pecan shortbread
- Orange, pomegranate and ginger Eton mess **GF**
- Raspberry Bakewell tart, fruit coulis, Chantilly cream **GF**
- Vegan sticky toffee pudding, caramel sauce, vegan vanilla ice cream **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.

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.