

Sunday Menu (Sample)

Served 12 noon – 5.00 pm
1 course 15.00 | 2 courses 20.00 | 3 courses 25.00

Starters

Soup of the day, oven baked croutons, warm bread roll **Ve**
Creamed garlic mushrooms, dressed rocket **V**
Chicken & black pudding terrine, piccalilli, brioche loaf
Poached hens' egg, grilled asparagus, prosciutto, paprika hollandaise sauce **GF**
Severn & Wye smoked salmon, caper & dill cream cheese, toasted rye bread
Whitebait, grilled lemon, Marie Rose sauce **GF**

Mains

Roast topside of Dunwood farm beef, Yorkshire pudding, roast gravy
Roast loin of Orchard Farm pork, sage & apricot stuffing, roast gravy
Half & half, Yorkshire pudding, sage & apricot stuffing, roast gravy
Nut roast, Yorkshire pudding, vegetarian gravy **V**
(All served with roast potatoes & seasonal vegetables)
8oz beef burger, brioche bun, caramelised red onions, steaky bacon, Monterey Jack cheese, baby gem, tomato, pickle, served with house slaw & skin on fries
Battered haddock, tartar sauce, crushed peas, curry sauce, grilled lemon, triple cooked chips **GF**
Salad Niçoise, tuna flakes, black olives, soft boiled egg, sun dried tomatoes, baby gem lettuce **GF**
Lemon & red pepper tagliatelle, crispy rocket & parmesan, garlic ciabatta **V**
Sweet potato, chickpea & spinach curry, coriander rice, poppadoms, mango chutney **Ve GF**

Make the most of your roast! 3.00

Cauliflower cheese | Creamed potatoes | Roast potatoes

Hot roast sandwiches 7.50

Roast pork
Roast beef
Served on white or brown bread with roast potatoes and gravy

Desserts

Chocolate fudge brownie, Cornish clotted cream, chocolate sauce **GF**
Madagascan vanilla baked New York cheesecake served with blueberry compote **Ve**
Raspberry & almond frangipane tart served with raspberry sorbet **Ve**
Irish cream crème brûlée served with orange & almond shortbread
Apple crumble tart, rhubarb chutney, vanilla custard **GF**
Trio of British cheeses served with fruit chutney, celery & crackers (£2 supp.)

V – vegetarian **Ve** – vegan **GF** – gluten free