

# Sunday Menu

Served 12 noon – 5.00 pm

1 course 14.00 | 2 courses 18.00 | 3 courses 22.00

## 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

## 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 – V – vegan – GF – gluten free**