

## *Sunday Lunch...*

(v,g) Freshly made soup, our homemade bread £4.25

(g) Smooth chicken liver parfait, red onion marmalade, seed & grain toast £5.95

(v) Classic prawn cocktail with Marie Rose sauce £6.95

(v) Woodland mushrooms, red onions, garlic, madeira, mascarpone, toasted brioche £5.95

(v) Sesame & honey grilled Goats cheese with mango coulis £5.95

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Roast sirloin of beef, Yorkshire pudding & roast gravy £13.95

(g) Roast leg of lamb, crushed minted peas, redcurrant & rosemary jus £13.95

(g) Grilled fillet of cod, smoked salmon gravadlax sauce £13.95

(g) Confit duck leg, mushroom, spinach, pepper sauce £11.95

(v) Roast butternut squash, pecan nut, sage & Yorkshire blue tart £10.95

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All main courses served with roast potatoes and seasonal vegetables

(v,g) Cauliflower cheese £3.50

(v,g) Creamy Mash £3.50

(v,g) Roasted butternut squash £3.50

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(v,g) Sticky toffee pudding, butterscotch sauce, vanilla ice cream £5.95

(v,g) Baked chocolate chip & honeycomb cheesecake, chocolate sauce, vanilla ice cream £5.95

(v) "Pear Bakewell Pudding" ~ puff pastry tart, pear & almond custard filling,  
salted caramel sauce £5.95

(v,g) No.4's Creamed rice pudding with boozy brandy plums £5.95

(v,g) Artisan cheese selection, homemade bread, biscuits, celery, apple & grapes £6.95

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(v) – Suitable for vegetarians (g) – Gluten free or can be adapted (please inform us)

If you have a food allergy or intolerance, please speak to us before ordering.

An optional 10% service charge will be added to bills for tables of 6 guests and over. All gratuities are distributed between all staff.