

## Sunday Lunch...

(v,g) Green Greek pitted olives with Italian basil & garlic £3.25

(g) Chicken liver parfait, red onion marmalade, sourdough toast £7.95

Crispy duck wontons, cucumber, spring onion, hoi sin £7.95

(v,g) English asparagus, crispy hens egg, lemon & herbs £7.95

(v,g) Goats cheese hash brown, apple compote, sweet mustard mayonnaise £7.95

(g) Tempura battered tiger prawns, Caesar salad, sweet chilli sauce £7.95

(g) Roast sirloin of beef, Yorkshire pudding & roast gravy £14.95

(g) Shetland cod fillet, asparagus, samphire, lemon butter sauce £14.95

(g) Roast pork loin chop, sage & onion fritter, apple sauce, roast gravy £13.95

(g) Roast Rump of lamb, salsa verde, rosemary gravy £14.95

(v,g) Potato blinis, roast Jerusalem artichoke, pear, beetroot, Dolcelatte cheese, rocket £12.95

All main courses served with roast potatoes and seasonal vegetables

(v,g) Cauliflower cheese £3.75

(v,g) Creamy mash £3.75

(v,g) Baked chocolate chip & honeycomb cheesecake, salted caramel sauce, vanilla ice cream £6.75

(v,g) Strawberry shortbread, fresh cream, lemon curd £6.75

(v) "Raspberry Bakewell pudding" ~ puff pastry tart, almond custard filling £6.75

(v,g) "Plate of chocolate" ~ soft chocolate pot, chocolate brownie, mint choc chip ice cream £6.75

(v) Artisan cheese selection ~ Cornish Yarg, Yorkshire Blue, Cornish Brie, Lancashire bomb  
served with biscuits, celery & grapes £8.95

(v) - suitable for vegetarians (g) - No ingredients containing gluten or dish can be adapted (please inform us)

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

(Menu subject to change)