

Festive Sunday Lunch...

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

(v,g) Roasted tomato & basil soup, garlic rosemary focaccia £5.95

(g) Ham hock terrine, piccalilli, sweet mustard, sea salt thyme toasts £7.95

(v,g) Twice baked coastal cheddar soufflé, cheese sauce £7.95

(g) Smoked haddock scotch egg, curried mayonnaise £7.95

(g) Smoked salmon on warm potato cake, horseradish crème fraiche £7.95

(g) Roast sirloin of beef, Yorkshire pudding & roast gravy £15.95

(g) Roast cod fillet, truffle mushroom sauce £15.95

(g) Confit duck leg, braised red cabbage, orange port sauce £15.95

Ballantine of turkey, sage & onion stuffing, streaky bacon,
cranberry compote & turkey gravy £14.95

(v) Mushroom, sweet potato, goats cheese wellington, madeira sauce £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) No.4's creamed rice pudding, boozy brandy plums £6.75

(v,g) Soft chocolate cake, rum & raisin ice cream £6.75

(v) Traditional homemade Christmas pudding, brandy sauce £6.75

(v) Artisan cheese selection ~ Cropwell Bishop Stilton, Cornish Brie, Lancashire bomb
served with biscuits, celery & grapes £8.95

Menu subject to change

(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.

Festive Sunday Lunch

Available 5th, 12th & 19th December.

Please note:

Unfortunately, due to the number of last-minute cancellations and no shows we have had to introduce a non-refundable deposit of £20 per person to confirm bookings of more than 4 guests.

With 48 hours notice, should you need to cancel your booking due to unforeseen circumstances, the booking and deposit can be transferred to another date.