

Sample Sunday Lunch...

- (v,g) Green Greek pitted olives with Italian basil & garlic £3.25
- (g) Chicken liver parfait, red onion marmalade, toasted brioche £7.95
- (g) Smoked haddock scotch egg, curried mayonnaise £7.95
- (v,g) French onion soup, comté cheese croûte £5.95
- (v,g) Twice baked coastal cheddar soufflé, cheddar cheese sauce £7.95
- (g) Oak smoked salmon on warm potato cake, horseradish crème fraiche £7.95

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- (g) Roast sirloin of beef, Yorkshire pudding & roast gravy £15.95
- (g) Stone bass fillet, samphire, spinach, lemon butter sauce £14.95
- (g) Roast leg of lamb, salsa verde, rosemary red currant jus £15.95
- (g) Slow roast belly pork, Bury black pudding, apple sauce, roast gravy £14.95
- (v) Mushroom & leek filo strudel, port wine sauce, parsnip puree £12.95

All main courses served with roast potatoes and seasonal vegetables

- (v,g) Cauliflower cheese £3.75
- (v,g) Creamy mash £3.75

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- (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) Crepes Suzette, vanilla ice cream £6.75
- (v) Rhubarb & apple crumble tart, homemade vanilla custard £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.

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.