

# Sunday Lunch Menu

#### **SNACKS**

House Mixed Olives (gf, vg)	£4
Homemade Bread whipped butter (v)	<b>£4.75</b>
Whipped Cods Roe dashi beetroot, crisp bread	<b>£4.50</b>
House Spiced Mixed Nuts (gf, vg, n)	£4

## **STARTERS**

Roasted Pepper & Tomato Soup homemade bread (vg, gfo)	<b>£7.</b> 50
Chicken & Ham Terrine a la grecque mushroom, tarragon mayonnaise (gf)	£8.90
Crispy Poached Egg celeriac remoulade, apple, prosciutto (df, vo)	£9
Gin Cured Salmon smoked crème fraiche, pickled fennel, cucumber (gfo)	<b>£9.75</b>
<b>Niçoise salad</b> boiled hen's egg, green beans, sun dried tomatoes, olives, baby gem (gf, vgo) <i>large includes - halloumi or tuna or smoked chicken</i>	£8/£16

#### MAINS

Roast Striploin of Beef roast potatoes, greens, roasted carrots & parsnips, yorkshire pudding, gravy Slow Roast Pork Belly roast potatoes, greens, roasted carrots & parsnips, you	<b>£21</b> ckshire
pudding, gravy	£19.50
Roast Chicken Supreme roast potatoes, greens, roasted carrots & parsnips,	
yorkshire pudding, gravy	£19
Harissa Grilled Aubergine cous cous, rose, preserved lemon, falafel (gf, vg)	<b>£16.</b> 50
Steak, Ale & Mushroom Pie mash potato, tender stem broccoli, gravy	<b>£19.</b> 50
Stone Bass squid ink noodles, coconut sauce, pak choi, peanut (df, n)	<b>£22.</b> 50

### SIDES

Cauliflower Cheese (gf)	<b>£4.</b> 50
Chips / Fries (gf, vg)	£5
Roasted Brussels Sprouts garlic, bacon (gf, df)	£4.80
Tender Stem Broccoli smoked almond, burnt butter (gf, vgo, n)	£4.80
Seasonal Vegetables (gf, vg)	<b>£4.50</b>

### PUDDINGS

Chocolate Brownie banana caramel, vanilla ice cream (v)	<b>£9</b> .50
Sticky Toffee Pudding miso butterscotch sauce, whipped clotted cream (gf, v)	<b>£7.</b> 75
Lemon Curd oatmeal pastry, mint sugar glass, blueberry (v)	<b>£8.75</b>
Apple & Blackberry Crumble custard (v)	<b>£8.</b> 50
Selection of Cheese celery, grapes, crackers (v, gfo)	£14.50