



SUNDAYS

SOUP OF THE DAY

Soup of the Day Served with Fresh Bread & Butter

TWO COURSE
FOR 27
THREE COURSE
FOR 35

FISH CROQUETTE

White Fish Croquette with Pasterised Egg Yolk on Romesco Sauce & Lemon Dill Slaw

BLACK PUDDING SCOTCH EGG

Black Pudding & Apricot Stuffing Scotch Egg with Potato Rosti, Pickled Shallots & Walnut Ketchup

COURGETTE MARINATA

Marinated Ribbons of Courgette in a Sweet Vinaigrette Topped with Goat Cheese, Radicchio, Toasted Seeds & Walnuts

MAINS

All Roasts Served With Yorkshire Pudding, Sausage Meat Stuffing, Roast Potatoes, Maple Glazed Parsnips & Carrots, Cauliflower & Broccoli Cheese, Seasonal Cabbage, Sweet Potato & Butternut Squash Puree, as well as either Meat or Vegetable Gravy

TOPSIDE OF BEEF

ROAST CHICKEN

SLOW ROAST PORK

SALMON WELLINGTON

SQUASH & BEETROOT WELLINGTON

DESSERTS

CHEESE BOARD

*A Board of Three Classic Cheeses, Colston Bassett Stilton, Rutland Red & Brie Plaisir de Roy, Chutney,
Assortment of Grapes & Selection of Crackers*

CHOCOLATE BROWNIE

A Rich, Fudgy, and Decadent Square of Pure Chocolate Indulgence, Served Warm with a Dusting of Icing Sugar & Chocolate Sauce.

COCONUT PANNA COTTA

A Silky-Smooth and Delicately Set Coconut Cream Dessert, Infused with Vanilla. Served with a Vibrant Diced Chard Pineapple and Toasted Coconut Flakes.

LIGHT BITES

OLIVES	3.00
PICKLE PLATE	3.00
BREAD & BUTTER	4.50
CRISPY CHILLI CORN	2.50

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST