

12-9pm

## Sunday Lunch

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<b>Hand and Heart belly pork</b> , crispy crackling, pan juices (gf av)	12.95
<b>30 day matured roast sirloin of British beef</b> , red wine gravy (gf av)	13.95
<b>Slow cooked 14oz lamb shank</b> , rosemary jus (gf av)	16.95
<b>Roast supreme of chicken</b> , thyme and lemon stuffing	12.95
<b>Sun blush tomato and hazelnut roast</b> , red wine and shallot sauce (v, vegan av)	11.95
<b>Vegetarian sausages</b> , red wine and shallot sauce (v, vegan av, gf av)	10.95
<i>with roast potatoes, mash, seasonal vegetables, Yorkshire pudding</i>	
<b>Lemon battered fish and chips</b> , minted peas, homemade tartar sauce (gf av)	11.95

## After Dinner

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<b>Dessert Wine: Tokaji Late Harvest</b> , Hungary	125ml 7.50
<i>Light golden with aromas of honey, apricots and fresh prunes</i>	
<b>Sticky toffee pudding</b> , Madagascan vanilla ice cream (v)	5.95
<b>Gingerbread latte cheesecake</b> , crème anglais (v)	5.95
<b>Hazelnut chocolate brownie</b> , pistachio ice cream (v)	5.95
<b>Lemon &amp; almond tart</b> , berry compote, cream (v)	5.95
<b>Pear, apple and blackberry crumble</b> , elderflower sorbet (vegan, gf)	5.95
<b>Ice cream &amp; sorbet selection</b> , ask for available flavours (v, gf)	3.95
<b>Cheeseboard</b> : selection of English cheeses, fruit, chutneys, bread, crackers (v, gf av)	
	large 10.95
	small 7.95

*Please note some of our dishes may contain nuts or nut traces  
gf av = gluten free option available, vegan av = vegan option available*