

SUNDAY LUNCH MENU

served 12:00 to 16:00

STARTERS

Deep Fried Brie – served with onion chutney and spiced cranberry	£6.50
Soup of the Day – served with a crispy bread roll (V) (VG)	£6.00
Oak Smoked Salmon & Prawn Cocktail - served with wholemeal bread	£7.50
Creamy Garlic Mushrooms – served with sourdough toast (V) (VG)	£6.50
Halloumi Fries – served with tomato chutney (V)	£6.50
MAINS	
Roast Rib of Hereford Beef (rare / medium rare) – cracked black pepper & brandy cream – served with potato gratin, puréed carrots and cauliflower cheese and Yorkshire pudding	£19.95
Loin of Pork – served with crackling and homemade stuffing	£16.00
Honey Roasted Gammon	£15.00
Slow Roasted Leg of Lamb	£16.95
Nut Roast (V) (VG)	£15.00
Fish of the Day	£16.95
All the main dishes — served with roast potatoes, green beans, creamy cauliflower (topped with organic vintage cheese), carrot and swede purée, Yorkshire pudding and rich proper gravy.	
Chickpea and Spinach Curry – served with rice and naan bread (V) (VG)	£15.00
PIES	
Steak and Ale Pie – served with chips or mash and seasonal vegetables	£15.50
Chicken, Bacon and Mushroom Pie – served with chips or mash and seasonal vegetables	£15.50
Wild Mushroom and Ale Vegan Pie – served with chips or mash and seasonal vegetables (V)	£15.50
DESSERTS	
3 Cheese Board – Cranberry Wensleydale, Yorkshire Blue, Smoked Applewood, apple, celery and grapes	£7.50
Triple Chocolate Brownie – warm chocolate brownie with ice cream or cream	£6.00
Sticky Toffee Pudding – toffee sauce served with ice cream or custard	£6.00
Thick Slice of Homemade Lemon Drizzle Cake – with crème fraise sprinkled with brown suga	ar £6.00
Selection of Ice Cream (see dessert board) 2 scoops £3.00 and 3 sco	pops £4.00