



# SUNDAY LUNCH MENU

## STARTERS

### **Soup of the Day (V)**

Served with warm sourdough

### **Chicken Liver Pâté**

Served with house chutney and sourdough bread

### **Belly Ribs**

Slow-cooked with a bourbon glaze and chimichurri dressing

### **Hummus (V)**

Topped with feta, tomato and harissa jam and warm pitta bread

### **Fish Cakes**

Cod and salmon fish cakes served with lime and chilli jam

## MAINS

### **Splendid Sunday Roasts**

*Ask your server for today's selection of meat*

Served with seasonal veg, roast potatoes, Yorkshire pudding and gravy

### **Vegan Roast (VE)**

Veg Wellington with seasonal veg, roast potatoes and vegan gravy

### **Pan-fried Salmon**

Served with winter butternut squash salad and mint dressing

### **Wild Mushroom Risotto (V)**

Finished with truffle oil and parmesan

### **6oz Rump Steak**

Served with hand-cut chips and a slow-roasted garlic and thyme tomato  
**(add peppercorn or béarnaise sauce - £3)**

### **Linguine Pasta**

Basil pesto linguine pasta served with shaved parmesan  
**(add chicken - £3)**

## SIDES

**Cauliflower Cheese**  
£3.5

**Yorkshire Pudding**  
£1

**Roast Potatoes**  
£2

**Seasonal Veg**  
£3

## DESSERTS

Selection of Ice Cream

Sticky Toffee Pudding

Chocolate Brownie

Orange Cheesecake

**TWO COURSES £15.95 | THREE COURSES £19.95**  
**TWO COURSES AND UNLIMITED PROSECCO £35.00**

(Available for 1.5 hours Ts & Cs)

All our food is proudly cooked from fresh, please allow adequate time for your meal. If you happen to be in a rush please let your server know  
(V) - Vegetarian / (VE) - Vegan. Some of our food may contain nuts and allergens. Please speak to a team member for clarity