



Sunday Lunch

Homemade Soup of the Day

Baked Queen Scallops Garlic Butter, Cheddar & Gruyère Crust

Farmhouse Terrine Toasted Brioche, Piccalilli

Smoked Salmon Plate Smoked Salmon, Gravavlax & Salmon & Cream
Cheese Roulade, Dill Crème Fraiche, Buttered Crumpet

Goats Cheese & Pea Fritters Pea & Mint Salad (V)

Prawn & Crayfish Cocktail Paprika Marie Rose

Roasted Dry Aged Sirloin of Prime Yorkshire Beef
Cooked Medium Rare (Well Done is available on request)

Garlic & Rosemary Roast Supreme of Chicken Pastry wrapped Stuffing

Roast Loin Of Pork Apricot & Sage Stuffing, Crackling & Apple Sauce

All roasts are served with Yorkshire Puddings & all the Sunday trimmings!

Market Fish of the Day

**Roast Nut & Vegetable Wellington (Vg) – New Potatoes, Seasonal Vegetables,
Tomato & Coriander Sauce**

Sticky Toffee Pudding Toffee Sauce, Cinder Toffee Ice Cream

Gooey Chocolate Brownie Chocolate Sauce, Vanilla Ice Cream

Pudding Of the Day

Banana, Toffee & Pecan Pudding (Gf & Vg) Vegan Ice Cream

Sunday Cheeseboard Fruitcake, Celery, Biscuits & Chutney

Teas, Cafetière Coffee & Something Sweet

*If you require information about any ingredients or allergens in our dishes,
please ask a member of our team.*

All our food is prepared to order so we strive to satisfy all dietary requirements.