

Sunday Lunch

12 noon until 4pm

Starters

SOUP OF THE DAY £7.95 (V/Ve/GFO)

Served with a crusty sourdough roll

SAUTE GARLIC MUSHROOMS £8.50 **(2,13)** **(12)**
(V/Ve/GF)

Served on a toasted ciabatta

PRAWN COCKTAIL £8.50 **(2,3,4,5,8,9)** **(12)** (GFO)

Prawns in Marie Rose sauce on baby gem
lettuce, served with brown bread & butter

SALT & PEPPER SQUID £8.95 **(2,8)****(3,5,7,9,13)**

Served with aioli

SWEET POTATO FALAFELS £8.25 (V/Ve)

Served with vegan aioli

HALLOUMI FRIES £8.25 (V) **(7,9)**

With chilli jam

Mains

Our roast dinners come with honey roasted
parsnips, roasted carrots, roast potatoes,
broccoli, braised red cabbage & gravy

SIRLOIN OF BEEF £20.25 **(2,4,7,13)** (GFO)

Yorkshire pudding

LOIN OF PORK £18.85 **(2,13)** (GFO)

Crackling, sage & onion stuffing

CHICKEN BREAST £17.85 **(2,13)** (GFO)

Roasted in garlic & thyme, with sage & onion stuffing

VEGAN BUTTERNUT SQUASH, LENTIL & ALMOND
WELLINGTON £16.50 **(1,2,10,13)** (V/Ve)

Served with roast potatoes, seasonal vegetables & a vegan
gravy

BAKED SALMON SUPREME £17.95 **(5,7)**

Served on a bed of mashed potatoes, with creamy leek &
dill sauce, with roasted vegetables

ADD CAULIFLOWER CHEESE TO SHARE £3.95 **(7)**

EXTRA YORKIE £1.00 **(2,4,7)**

Kids Menu

Starters

TOMATO SOUP £4.50 **(2,7,13,14)** (GFO/V)

Served with white or brown bread

ARTISAN MINI DOUGH BITES £4.50 **(2,4,6,7,9,10,12,13)**

Served with garlic butter

Mains

ROAST BEEF £9.75 **(2,4,7,13)** (GFO)

Yorkshire pudding, carrots, peas, mashed potatoes & gravy

ROAST PORK £9.45 **(2,4,7,13)** (GFO)

Yorkshire pudding, carrots, peas, mashed potatoes & gravy

ROAST CHICKEN £8.35 **(2,4,7,13)** (GFO)

Yorkshire pudding, carrots, peas, mashed potatoes &
gravy

PORK SAUSAGE & MASH £7.95 **(2,7,13,14)**

Garden peas & gravy

BREADED CHICKEN GOUJONS £7.95 **(2,13)**

Served with French fries & beans or peas

SPAGHETTI BOLOGNESE £7.95 **(4,2)**

Minced beef, spaghetti pasta with a herby tomato
sauce

VEGGIE SAUSAGE & MASH £7.95 **(2,7)** (V)

Garden peas & gravy

ALLERGENS

1-Celery 2-Cereals containing Gluten 3-Crustaceans 4-Eggs 5-Fish 6-Lupin
7-Milk 8-Molluscs 9-Mustard 10-Nuts 11-Peanuts 12-Sesame Seeds 13-Soya 14-Sulphur

(Allergens in bold alongside dishes are may contain traces of) (GF) - Gluten Free (GFO) - Gluten Free option available

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Desserts

LOTUS BISCOFFE WAFFLE £7.95 (2,13)(7) (Ve)

Served with vegan vanilla ice cream , Biscoff sauce & crumb topping

RUM & RAISIN CUSTARD TART £7.95 (2,4,7)(10,11)

Served with pouring cream

APPLE & BLACKBERRY CRUMBLE £7.95 (4,7,10) (Ve/GF)

Served with vegan vanilla ice cream

CHOCOLATE & ORANGE SPONGE £7.95 (2,7,13)(4,10)

Served with custard

KEY LIME PIE £7.95 (13,14)(10,11) (Ve/GF)

Served with raspberry coulis

BANOFFEE PIE £7.95 (2,7)(10,11) (V)

Served with vanilla ice cream & caramel sauce

TRIO OF ICE CREAM £7.25 (7) (V)

Served with whipped cream

Or raspberry , blackcurrant and mango sorbet (Ve)

Hot Drinks

AMERICANO £3.35

LATTE £3.65

CAPPUCCINO £3.65

FLAT WHITE £3.30

ESPRESSO £2.35

DOUBLE ESPRESSO £2.95

ESPRESSO MACCHIATO £3.25

MOCHA £3.85

HOT CHOCOLATE £3.65

ULTIMATE HOT CHOCOLATE £4.45

CHAI LATTE £3.75

ENGLISH BREAKFAST TEA £3.10

SPECIALITY TEAS £3.35

Earl grey, Chamomile, Lemon & Ginger, Peppermint, Green Tea, Roobios & Honeybush, Super Fruits

OAT OR SOYA MILK AVAILABLE 50p extra

LIQUEUR COFFEES £6.25

Irish (Jameson), Calypso (Captain Morgans), Baileys, Cafe Royal (Three Barrell's Brandy), Amaretto (Disaronno)