



JANUARY & FEBRUARY

SUNDAY LUNCH

Served from 12pm - 8pm

Soup of the Day
herb croutons

Chicken Liver Pate
buttered toast, house chutney

Panko Breaded Fishcake
lemon aioli



Roasted Topside of Beef
yorkshire pudding

Roasted Pork Shoulder
crackling & apple sauce

Vegetable Wellington
with tangy sauce

*All main courses are served with roast potatoes, cauliflower cheese,
seasonal vegetables, honey roasted parsnips & gravy*



Steamed Spiced Apple Pudding
bay leaf custard

Tangerine Posset
almond shortbread

Selection of Ice Creams

£15.95 1 Course | £17.95 2 Courses | £19.95 3 Courses

Booking a table is advised, please see a member of staff

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soya bean. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances