



SUNDAY LUNCH MENU

Starters

- Homemade French onion soup made the proper way *GF**
£7.95
- Goats cheese Croquets** with balsamic roasted cherry tomatoes & grapes, granola crumb **V GF** £9.75
- Battered Cauliflower bites** with sweet chili mayonnaise **V GF**
£7.50
- Homemade duck liver and orange pate** & our rustic toast ***GF**
£9.45
- Deep fried battered king prawns**, bittersweet onions and dip **GF**
£9.45

Sides

- Chips**
- Skinny Fries**
- Sweet potato fries**
- Cauliflower cheese**
- Spiced sticky red cabbage**
- £4.50 each

Main Courses

- Roast Sirloin of beef,**
served with roast potatoes, and Nigel's Yorkshire puddings
£18.45
- Roast pork**
with Crispy crackling, apple sauce, sage and onion stuffing, roast potatoes and Nigel's Yorkshire pudding
£18.45
- Leg of lamb roasted with rosemary thyme and garlic,**
served with roast potatoes, and Nigel's Yorkshire pudding
£18.45
- Roast chicken breast,**
with sage and onion stuffing, roast potatoes and Nigel's Yorkshire puddings
£18.45
- Fresh cod in crispy batter, proper chips and Yorkshire man's peas GF**
£18.45
- Pan fried fillet of seabass with lemon butter and caper sauce GF**
£18.45
- Grilled celeriac steak with vegetarian peppercorn sauce V *GF**
£16.75
- Super Hungry?**
Double or triple up on your choice of meats, see Vic for options

See Our board for a selection of homemade Desserts

*****Please State Any Allergies When Ordering*****

V- Vegetarian, GF – gluten free, *GF - can be made gluten free