

Festive 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

PORK, DUCK & ORANGE PATE £8.95 (GFO)
(2,4,7,9,13)(10,12)

Served with a red onion marmalade & toasted brioche

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

HONEY ROAST GAMMON £18.95 (2,13) (GFO)

With stuffing

TURKEY BREAST £18.50 (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 (2,7)

EXTRA YORKIE £1.00 (2,4,7)

PIGS IN BLANKETS £4.95 (2,13,14) (9)

Kids Menu

Starters

TOMATO SOUP £4.50 (GFO) (2,7)

With a slice of bread & butter

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

Served with garlic butter

Mains

ROAST BEEF £9.75 (GFO) (2,4,7,13)

Yorkshire pudding, carrots, peas, mashed potatoes & gravy

ROAST TURKEY £9.50 (GFO) (2,4,7,13)

Yorkshire pudding, carrots, peas, mashed potatoes

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

VEGGIE SAUSAGE & MASH £7.95 (V) (2,7)

Garden peas & gravy

ROAST GAMMON £9.50 (GFO) (2,4,7,13)

Yorkshire pudding, carrots, peas, mashed potatoes &
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

Sunday Lunch

Desserts

CHRISTMAS PUDDING £7.95 (2,7)(10)

Served with brandy sauce or custard

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

WHITE FOREST ROULADE £7.95 (2,4,7,10,13)

Served with vegan vanilla ice cream & white chocolate sauce

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

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 £3.20

LATTE £3.45

CAPPUCCINO £3.45

FLAT WHITE £3.15

ESPRESSO £2.25

DOUBLE ESPRESSO £2.75

ESPRESSO MACCHIATO £3.10

MOCHA £3.65

HOT CHOCOLATE £3.45

ULTIMATE HOT CHOCOLATE £4.25

CHAI LATTE £3.55

ENGLISH BREAKFAST TEA £2.95

SPECIALITY TEAS £3.20

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

OAT OR SOYA MILK AVAILABLE 40p extra

LIQUEUR COFFEES £5.95

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