

Sunday Lunch menu

To start

Chefs soup of the day served with warm bread & salted butter (V) 5.95

Smooth duck & orange pate served with chutney toasted bread & winter leaves 7.95

Hand battered fish goujons served with homemade tartar sauce 5.95

wild mushrooms on garlic rubbed toast in a creamy white wine sauce (V) 5.95

main event

roast topside of grass fed beef 17.00

outdoor reared British pork loin & crackling 16.00

1/2 roast chicken & stuffing 16.50

British turkey breast cooked in sage butter 16.00

honey & mustard roast gammon 16.50

vegan sweet potato & chick pea loaf (V) 16.00

selection of all meats 4.00 supplement

all roasts are served with homemade Yorkshire pudding, roast pots, seasonal vegetables, homemade stuffing & 2 day meaty gravy
for todays desserts please see the special's board