

# SUNDAY LUNCH

## STARTERS

*The Beginning of A Weekend Treat*

**5.5 FRENCH ONION SOUP V/GFA**

Cheese croutons

**7 TERIYAKI MARINATED SALMON**

Charred pak choi, carrot & spring onion

**6 BEAN CASSOULET, SPINACH & PINE NUT**

**TART**

Balsamic & smoked chilli oil

**9.5 1970'S STYLE PRAWN COCKTAIL**

Crayfish, baby gem, brandy Marie Rose sauce

**6.5 HOT SCOTCH EGG**

English mustard, piccalilli

**6.5 POTTED CHICKEN, TARRAGON & PISTACHIO RILLETTE**

Pickled vegetables, toast

## TRADITIONAL & CLASSIC MAINS

*The Best of the Best for Sundays*

**15 ROAST TURKEY BREAST**

Stuffing, pig in blanket, garlic & rosemary potatoes, seasonal vegetables, Yorkshire pudding, gravy

**13 CRISPY SPICED CHICKPEA, MUSHROOM & POLENTA BURGER V**

Vegan bun, fried, vegan slaw

**16 ROAST SIRLOIN OF BEEF GFA**

Garlic & rosemary roasted potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy  
*(beef served medium rare)*

**14 LENTIL & MIXED NUT ROAST V**

Garlic & rosemary roasted potatoes, Yorkshire pudding, seasonal vegetables

**14 BEER BATTERED FISH & CHIPS**

Mushy peas, lemon & tartare

**13 ROAST LOIN OF PORK GFA**

Sage & onion stuffing, garlic & rosemary roasted potatoes, seasonal vegetables, Yorkshire pudding, pan gravy

**13 WILD MUSHROOM & LEEK**

**RISOTTO GF/VG**

Vegan parmesan, crispy rocket

**14 CRISPY CHICKEN BURGER**

Toasted brioche bun, burger sauce, pickles, fries, slaw

**15 ROAST BARNESLEY CHOP GFA**

Garlic & rosemary roasted potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy

# DESSERTS

*Handmade with the finest quality ingredients by our inhouse Chefs*

## **6.5 CHOCOLATE & HAZELNUT CHEESECAKE**

Chocolate sauce

## **5.5 SELECTION OF ICE CREAMS**

Please ask for today's flavours

## **6.5 CHOCOLATE BROWNIE GF**

Chocolate ice cream, chocolate sauce

## **6.5 STICKY TOFFEE PUDDING GF**

Butterscotch sauce, vanilla ice cream

## **6.5 GLAZED VANILLA RICE PUDDING**

Homemade cherry jam, shortbread biscuit

## **6 LEMON & COCONUT PANNA COTTA**

GF/DF

Lemon curd, meringue pearls, honeycomb, crunch peel

## **7 CARMELISED APPLE UPSIDEDOWN CAKE GF/VG**

Vanilla bean ice cream

## **6 CHERRY BAKEWELL TART**

Vanilla custard

# AFTER DINNER DRINKS

*Too full for food?*

A generous 50ml measure, all served on the rocks

**6 TIA MARIA LIQUEUR**

**6 COINTREAU ORANGE LIQUEUR**

**6 KAHLÚA COFFEE LIQUEUR**

**6 GRAND MARNIER COGNAC**

**6 BAILEYS IRISH CREAM**

**5 RUBY PORT WINE**

**6 DISARONNO ITALIAN LIQUEUR**

**7 TAYLOR'S LBV PORT**

**6 CHAMBOURD RASPBERRY LIQUEUR**

**8.5 TAYLOR'S 10YR TAWNY PORT**

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If you have any allergies, please let one of our members of staff know before ordering so we can try to cater for your dietary requirements.

**GF=Gluten Free // GFA=Gluten Free Available // DF=Dairy Free // VG=Vegan**

We apply a discretionary 10% service charge to all bills, thank you.