



## Sunday Lunch Sample

**Butternut Squash & Thyme Soup**, Bread Roll & Butter **D G (V) £6**  
**Smoked Mackerel**, Apple, Walnut & Celery **F C £ 6**  
**Ham & Mustard Terrine**, Piccalilli & Toast **G M SP £7**  
**Red Onion & Chive Cheesecake** Balsamic Cherry Tomatoes (V) **D G SP £6**

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**Roast Topside of Beef** **G £14**  
**Roast Turkey** **G SP £14**  
**Slow Braised Steak**, Cooked in Red Wine & Shallots **G SP £14**  
**Nut Roast & Vegan Gravy (VE)** **G N £13**  
All Dishes above served with Roast Potatoes & Seasonal Vegetables

**Roast Fillet of Salmon** New Potatoes & Provencal Sauce **F £ 14**

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**Christmas Pudding & Brandy Sauce** **£6 G**  
**Mulled Wine Poached Pear** Cinnamon Crumb & Calvados Custard **G D SP £6**  
**Chocolate Brownie**, Salt Caramel Cream & Chocolate Sauce **G D £6**  
**Trio of Ice Cream** **£6**  
Chocolate, Vanilla, Strawberry **D**

**Cheese & Biscuits** (Vegetarian option available) **G D £8**  
Cheddar & Stilton with Biscuits, Grapes, Chutney

**C** Celery **G** Gluten-Containing Cereals, **CR** Crustaceans, **F** Fish, **E** Eggs, **L** Lupin, **D** Milk, **SF** Molluscs,  
**M** Mustard, **N** Nuts, **P** Peanuts, **SS** Sesame Seeds, **S** Soya **SP** Sulphites

**Service not included all Gratuities go to our staff**

Dairy free & gluten free available on request.

Due to the way we prepare our food additional allergens maybe present  
If you have any food allergies, please feel free to discuss this with us in advance