



SUNDAY 10TH MARCH | 2 COURSES £24 | 3 COURSES £28

STARTERS

Ham Hock & Smoked Chicken Terrine Piccalilli, toasted ciabatta, rocket (GFA)

Crayfish Cocktail

Marie-rose sauce, gem lettuce, pickled cucumber, melba toast (GFA)

Pea & Mint Soup

Homemade bread, crème fraiche, herb oil (GFA|LFA|VEA)

Grilled Goats' Cheese

Apple, celery & walnut salad (N|GF|V)

MAINS

Roast Leg of Pork

Bramley apple sauce, roast potatoes, Yorkshire pudding, gravy (GFA)

Roast Beef

Yorkshire pudding, roast potatoes, gravy (GFA)

Roast Turkey Breast

Cranberry sauce, Yorkshire pudding, roast potatoes, gravy (GFA)

Roasted Vegetable & Nut Roast

Yorkshire pudding, roast potatoes, vegetarian gravy (GFA|VE)

Pan Fried Trout Fillet

Watercress flavoured mashed potato, lemon & white wine cream sauce (GF)

All main courses served with seasonal vegetables (GFA | LFA)

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce, clotted cream

Bramley Apple Crumble

Custard & vanilla ice-cream

Prosecco Poached Pear

Blackberry sorbet, honeycomb, vegan whipped cream cheese (VEA | GF)

Homemade Ice Cream & Sorbet

3 scoops of our homemade ice cream or sorbet (VEA|GF) (Check with server for flavours)

AFTERNOON TEA

£19.00 PER PERSON

(PRE-BOOKING IS REQUIRED)

Selection of finger sandwiches, home-made scones, mini cake selection, strawberry jam, clotted cream served with tea or coffee

Upgrade to Royal Afternoon Tea

Enjoy our complete afternoon tea + a 20cl bottle of Prosecco for £27.00 per person

Allergens: any dish marked with a V is suitable for vegetarians. VE is vegan, VEA is vegan if amended, EF is egg free, GF is gluten free, GFA is gluten free if amended, LF is lactose free, LFA is lactose free if amended, N means this dish contains nuts. Please be aware that we also have allergen sheets so do not be afraid to ask.