



SUNDAY LUNCH

TWO COURSE - 26 / THREE COURSE - 32

STARTERS

Spicy BBQ Wings

Ranch dressing, crudités

Woodland Mushroom

Toasted ciabatta, feta cheese, fried basil (V/VEA/GFA)

Soup of the Day

Sourdough, butter (V/GFA)

Crispy Calamari

Calamari rings, mango salsa, herb oil

MAINS

Roasted Loin of Herefordshire Pork

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

Roasted Leg of Lamb

Roast potatoes, Yorkshire Pudding, gravy (GFA)

Roasted Topside Herefordshire Beef

Roast potatoes, Yorkshire pudding, gravy (GFA)

All of the above served with seasonal vegetables

Fishmonger's Special (*ask waiter*)

Minted new potatoes, green beans, lemon beurre blanc (GF)

Roasted Cauliflower Steak

Warm quinoa pepper salad, carrots, beans, veg gravy (V/VE)

Creamy Wild Mushroom & Sundried Tomato Risotto

Topped with rocket, and parmesan (V/VEA/GF)

DESSERTS

Signature Sticky Toffee Pudding

Butterscotch sauce, clotted cream / vanilla ice cream, shortbread crumble (V)

Chai Parfait

Chai-spiced cream, honeyed yoghurt, crunchy almond crumble (V/N)

Prosecco Poached Pear

Honeycomb, raspberry sorbet, whipped vanilla cream cheese (V/VEA)

Velvet Coconut Rice Pot

Mixed berry coulis, shortbread (VEA)

Mocha Chocolate Tart

Blood orange sorbet (V)

Ice Cream & Sorbets

Three scoops of ice cream or sorbets, or both, mixed berry topping (VEA/GF)
(*Ask waiter for flavours*)

AFFOGATO

Vanilla gelato, biscotti, espresso coffee (V)

Add a splash of Baileys, Kahula or Tia Maria +3