



# Sunday Lunch

## Starters

2 COURSES  
**£16**

CHEFS SOUP OF THE DAY £5  
RUSTIC BREAD

SMOKED SCOTTISH SALMON £7  
CAPERS SALAD, BROWN BLOOMER

HAM HOCK & CHICKEN TERRINE £6  
PICKLED ONIONS, TOAST, CHUTNEY

HERBS BREADED BRIE £7  
PETIT SALAD, FRUITS CHUTNEY, BALSAMIC DRESSING

CREAMY WHITE WINE MUSHROOMS £7  
PINOT GRIGIO, SOURDOUGH, TRUFFLE OIL, PARMESAN

3 COURSES  
**£19**

## Mains

Slow roasted, hand carved tender cuts of meat, homemade Yorkshire Puddings, herb & garlic roast potatoes, honey roast root vegetables, braised cabbage, cheddar cheese cauliflower cheese, gravy

CHEFS ROAST OF THE DAY £13  
FREE RANGE PORK LOIN  
STUFFED WITH APPLES & PRUNES

GRASS FED, DRY AGED  
BRITISH ROASTED BEEF £13  
GRAIN MUSTARD & HERB CRUSTED

SLOW ROASTED  
LAMB SHOULDER £14  
STUFFED WITH APRICOTS, FRESH MINT

HONEY & MUSTARD GAMMON £12  
ROASTED PINEAPPLE

BUTTER ROASTED TURKEY £10  
STUFFING

TRIO OF ROASTS £15  
THREE ROAST

PAPPARDELLE BOLOGNESE £13  
BRITISH MINCED BEEF, RICH TOMATO & HERBS  
SAUCE, PARMESAN SHAVINGS

CRISPY CHICKEN PARMESAN £13  
MELTED MOZZARELLA, SUMMER SALAD,  
HOUSE TOMATO SAUCE, FRIES

FISH & CHIPS £12  
CORNISH ALE BATTERED HADDOCK,  
HANDCUT CHIPS, MUSHY PEAS, TARTAR

CHICKPEAS, SWEET POTATO  
& SPINACH CURRY (V) £13  
STEAMED RICED, NAAN BREAD

STICKY TOFFEE PUDDING £6  
SALTED CARAMEL, CLOTTED CREAM ICE CREAM

VANILLA CHEESECAKE £6  
BLACKCURRANT COMPOTE, LEMON DRIZZLE

BRITISH CHEESE BOARD £9  
GRAPES, HOMEMADE CHUTNEY, BISCUITS

CAPPUCCINO CAKE £6  
GLAZED BLACK CHERRIES

FUZZY DUCK ICE CREAM SUNDAE £7  
FRESH BERRIES, COULIS

## Desserts