

# SUNDAY

1 Course 14 | 2 Courses 17 | 3 Courses 20

Sharing Roast for Two

1 Course 32 | 2 Courses 40 | 3 Courses 46

## Starters

### Soup Of The Day (v)

Homemade seasonal soup served with warm crusty bread

### Tomato & Herb Gazpacho (ve)

With croutons

### Scotch Egg

Homemade Scotch egg (served warm) with mustard mayonnaise

### Whitebait

Deep-fried with lemon & garlic aioli

## Mains

All served with roasted potatoes, seasonal vegetables, celeriac puree, Yorkshire pudding & gravy

### Sirloin of Beef

With horseradish

- £3 Supplement

### Pork Loin

With apple sauce

### Turkey

With cranberry sauce

### Vegan Wellington

With vegan gravy

### Sharing Roast For Two

Homemade oversized Yorkshire pudding filled with a selection of our Sunday meats and all the trimmings

## Desserts

### Eton Mess (v)

Muddled strawberries with homemade meringue & whipped cream

### Warm Chocolate Brownie (v)

With choice of fresh cream or ice cream

### Orange Polenta Cake (ve)

With dark chocolate sauce

### Traditional Cheese Board (v)

Selection of locally-sourced cheeses with grapes, crackers & chutney

Our seasonal menu celebrates locally-grown and sustainable ingredients, sourced directly from local suppliers