

Sunday Lunch Menu

Food served from 12pm to 5pm

Starters

Bread & Marinated Vinci Olives (v)	£2.95
Homemade Soup of the Day (v) (gfa) with warm bread and herb butter	£6.50
Confit Pork Belly (gfa) roast apple, crackling, julienne vegetables and mustard dressing	£7.50
Cod & Prawn Fishcakes (gfa) samphire grass, lemon beurre blanc and crispy leeks	£7.95
Smoked Salmon (gfa) lime creme fraiche, shallots, rocket and caper salad	£8.50
Creamed Blue Cheese (v) (gfa) honey roasted walnuts, celery, apple and leaves salad finished with redcurrant dressing	£6.95
Slow Cooked Shin of Beef & Horseradish Croquette with leek puree	£7.95
Lemon & Herb Crevettes (gfa) 2 or 3 whole crevettes cooked in lemon and herb butter, served with fresh lemon, baby leaves and a tomato, chilli and mango salsa	2= £6.95 3= £8.50

Children's Sunday Lunch

For 10 years and under.

Please note that some dishes from the main Sunday menu are also available in smaller portions.

Starters

Mozzarella Sticks (v) with sweet tomato salsa	£2.95	Kids Crudités toasts, carrots and cucumber batons with sweet tomato salsa	£2.95
Garlic Ciabatta (v)	£2.50		

Mains

Traditional Roast choose from roast beef, lamb or pork, served with all the trimmings	£9.95	Macaroni Cheese (v)	£4.95
		Woburn Sausages in a Bun side salad and French fries	£6.95

v - Suitable for vegetarians gfa - Gluten Free Available. This Dish can be **adapted** to gluten free *when requested*
Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 8 or more a 10% gratuity will be added which will be distributed equally to all staff on duty

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Traditional Sunday Roasts

All roasts are served with Yorkshire pudding, crisp roast potatoes, honey roast parsnips, steamed market vegetables, braised red cabbage, herb crushed carrots with brown butter and a red wine gravy
(excluding 'The Birch' Nut Roast)

Loin of Free Range Pork with crisp crackling and apple ketchup	£14.95
Slow Roasted Leg of British Lamb rubbed with rosemary and confit garlic	£15.95
Sirloin of British Beef with herbs and mustard crust	£17.95
Trio of above Meats served with suitable accompaniments	£19.95
'The Birch' Nut Roast (v) (gfa) with steamed market vegetables, braised red cabbage, herb crushed carrots, crisp roast potatoes, honey roast parsnips and vegetarian gravy	£12.95

Mains

Chef's Pie of the Day in an individual pie dish with puff pastry top, served with steamed green vegetables and crisp roast potatoes	£13.95
Pan Fried 8oz Rump Steak (gfa) with peppercorn sauce, sweet potato fries, baked flat mushroom and watercress salad	£19.95
Free Range Chicken Breast (gfa) with smoked streaky bacon, baby gem and leaves, shaved parmesan, brioche croutes	£14.95
Chef's Vegetarian Platter (v) (gfa) a selection of 3 fresh small dishes. Please ask your server for today's dishes	<i>from</i> £11.95
Crispy Skinned Sea Bass Fillet (gfa) with roast garlic French beans, crushed new potatoes with parsley, sun blushed tomatoes, capers and confit baby onion butter	£16.95



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