



December Menu

Sunday Lunch



Starters

Bread & Marinated Vinci Olives v gfa	£4.95	Breaded Goat's Cheese v	£7.95
		roast beetroot and black olives salad, beetroot puree	
Fresh Soup of the Day v gfa dfa	£6.95		
served with warm baker's bread			
Pan Fried Halloumi v gf	£8.50	Roasted Butternut Squash, Pine Nut & Gorgonzola Risotto v gf	£7.95
pear, hazelnut, cherry tomato and wild rocket salad, balsamic reduction		crispy sage and a rocket and parmesan salad	
Deep Fried Calamari dfa	£8.95	Ham Hock & Wholegrain Mustard Terrine gfa df	£8.95
roast baby gem and tomato salad, herb aioli		toasted hazelnuts, piccalilli, dressed mixed leaves, sourdough	
Duck & Chicken Liver Parfait gfa	£8.50	Griddled Crevettes gf	£10.50
smoked bacon crisp, toasted brioche, red onion jam, dressed mixed leaves		3 whole crevettes marinate in yoghurt, paprika, ginger and lime, served with mixed roasted pepper salad	
Courgette & Cumin Fritters ve gf df	£7.95		
courgette, parsley and cashew nuts			

Traditional Sunday Roast

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

Roast Sirloin of British Beef gfa	£19.95	Roast Free Range Chicken Breast Supreme gfa	£17.95
with herbs and wholegrain mustard			
Slow Roast Leg of British Lamb gfa	£17.95	'The Birch' Nut Roast v	£14.95
rubbed with rosemary and confit garlic		with steamed market vegetables, cauliflower cheese, herb crushed carrots, crisp roast potatoes, honey roast parsnips and vegetarian gravy	
Roast Pork gfa	£17.95		
crackling and apple sauce			
Trio of above Meats gfa	£21.95		
served with suitable accompaniments			

Additional Mains

Crispy Skinned Sea Bass Fillet(s) gf		1 fillet	£18.95
steamed green vegetables, creamy mashed potatoes with chive, sauce vierge		2 fillets	£23.95
Chef's Vegetarian Platter			£14.95
a selection of 3 fresh small dishes. Please ask your server for today's dishes			
Woodview Farm Steak Of The Day gf			from
grilled tomato, grilled flat mushroom, watercress salad and either french fries or hand cut chunky chips			£32.95
add a sauce: blue cheese • peppercorn • red wine jus			£2.95

Children's Sunday Lunch
For 10 years and under

Garlic Ciabatta v
add cheese for 50p

Traditional Roast
choose from roast beef, lamb or pork, served with all the trimmings

Kids Fish & Chips
with garden peas and french fries

Starters

£2.95 Kids Crudités £3.50
breadsticks, carrot and cucumber batons with tomato salsa

Mains

£9.95 Chicken Goujons £7.95
garden peas and French fries

£8.50 Burger £7.95
in a bun, side salad and french fries



v - Suitable for Vegetarians gf - Gluten Free gfa/dfa - Gluten/Dairy Free Available. This dish can be adapted to gluten/dairy 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. An optional 10% gratuity will be added which will be distributed equally to all staff on duty



Dessert Menu

Sunday Lunch



Homemade Desserts

Traditional Christmas Pudding v gfa brandy crème Anglaise	£6.95	Chocolate & Pecan Brownie ve df vegan chocolate ice cream	£6.95
Apple Crumble v gfa dfa caramel sauce and vanilla ice cream	£6.95	Artisan Cheese Board v gfa a selection of 3 British Artisan cheeses, served with celery, grapes, sliced apples, plum chutney, crackers and sourdough bread	£9.95
Dark Chocolate & Cherry Roulade v gf white chocolate sauce, chocolate shards	£7.95	Selection Of Premium Ice Creams & Sorbets gfa flavours available upon request v - Please ask for suitable vegetarian options	
Raspberry & Nougat Semifreddo gf strawberry and mint salsa	£7.95		
White Chocolate & Cranberry Cheesecake v orange curd	£6.95	2 scoops £4.50	3 scoops £6.50

Dessert Wine

Chateau Mingets Sauternes France 2019	½ bottle £25.50	glass (125 ml) £8.55
Botrytis Riesling Paulett Australia 2020	50cl bottle £24.95	

Port

Taylors LBV 2016	½ bottle £25.95	oversize glass (100ml) £7.35
Taylors Chip Dry		oversize glass (100ml) £7.60
Quinta De Vargellas 2008/12		oversize glass (100ml) £12.95

Brandy

Courvoisier VS	glass (25ml) £4.75	Remy Martin XO	glass (25ml) £11.50
Courvoisier VSOP	glass (25ml) £5.00	Janneau XO	glass (25ml) £8.10
Courvoisier XO	glass (25ml) £10.65	Calvados	glass (25ml) £12.20
Remy Martin VSOP	glass (25ml) £5.00	1990 Louis de Lauriston	

Coffee

Wooden Hill Coffee Company

Americano	£3.10	Café-Latte	£3.30	Macchiato	£3.30
Double Americano	£3.35	Espresso - single	£3.10	Liqueur Coffee	£7.95
Cappuccino	£3.30	Espresso - double	£3.30		

Tea

Award winning Tea-Pigs

English Breakfast	Darjeeling Earl Grey	Peppermint Leaves	Mao Feng Green Tea
Lemon & Ginger	Chamomile Flowers	Super Fruit	Liquorice & Peppermint

all £2.95

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