Sunday Lunch Menu

Food served from 12pm to 5pm

Starters/Lighter Mains

Enjoy the following dishes as a tasty starter or why not add a side or two to make it a proper meal? Some of our starters can be upgraded to a larger portion - perfect as a lighter main dish.

Bread & Marinated Vinci Olives v gfa	£4.95
Homemade Soup of the Day v gfa dfa with warm bread and herb butter	£6.95
Deep Fried Fishcake(s) dfa poached egg, hollandaise sauce, roasted Mediterranean vegetables	£9.95/ £15.95
Pan Fried Crevettes gf dfa marinated in garlic, chilli and parsley, served with ginger jasmine rice, seafood cocktail sauce	£9.95
Ham Hock Rillette gf pistachio, cornichon, mustard and caper sauce	£9.50
Mushroom & Stilton Rarebit v on toasted ciabatta, served with a rocket and tomato salad	£8.95
Cheesy Broccoli & Quinoa v gf chilli aioli, crispy sweet potatoes	£8.50
Confit Duck Salad gf with hazelnuts, sultanas, celeriac and apple, hazelnut dressing	£9.95/ £15.95
Pan Fried Scallops black pudding soil, smoked paprika and cauliflower puree, sautéed asparagus	£13.95
Chicken & Duck Liver Parfait gfa toasted brioche, spiced pear chutney	£9.95

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

Garlic Ciabatta v add cheese for 50p	£3.50	Kids Crudités breadsticks, carrot and cucumber batons with tomato salsa	£3.95
	Ma	ains	
Traditional Roast choose from roast beef, lamb or pork, served with all the trimmings	£10.95	Chicken Goujons garden peas and French fries	£8.50
Kids Fish & Chips with garden peas and french fries	£8.95	Burger in a bun, side salad and french fries	£8.95

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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 with herbs and wholegrain mustard	£19.95
Slow Roast Leg of British Lamb gfa rubbed with rosemary and confit garlic	£18.95
Roast Pork gfa crackling and apple sauce	£18.95
Trio of above Meats gfa served with suitable accompaniments	£21.95
Roast Free Range Chicken Breast Supreme gfa	£17.95
'The Birch' Nut Roast v with steamed market vegetables, cauliflower cheese, herb crushed carrots, crisp roast potatoes, honey roast parsnips and vegetarian gravy	£15.95

Extra Sides

Triple Cooked Chunky Chips v gfa

Crisp Roast Potatoes v gfa

Cauliflower Cheese v

Steamed Market Vegetables v gfa

Yorkshire Pudding v gfa

Additional Mains

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