## 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 vga ..... £4.95
Homemade Soup of the Day v gfa dfa ..... £6.95with warm bread and herb butter
Deep Fried Fishcake(s) dfa ..... £9.95/
poached egg, hollandaise sauce, roasted Mediterranean vegetables ..... £15.95
Pan Fried Crevettes gf dfa ..... £9.95marinated in garlic, chilli and parsley, served with ginger jasmine rice, seafoodcocktail sauce
Ham Hock Rillette gf ..... £9.50pistachio, cornichon, mustard and caper sauce
Mushroom \& Stilton Rarebit v ..... £8.95
on toasted ciabatta, served with a rocket and tomato salad
Cheesy Broccoli \& Quinoa vgf ..... £8.50
chilli aioli, crispy sweet potatoes
Confit Duck Salad gf ..... £9.95/
with hazelnuts, sultanas, celeriac and apple, hazelnut dressing ..... £15.95
Pan Fried Scallops ..... £13.95
black pudding soil, smoked paprika and cauliflower puree, sautéed asparagus
Chicken \& Duck Liver Parfait gfa ..... £9.95toasted brioche, spiced pear chutney
Children's Sunday LunchFor 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
Traditional Roastchoose from roast beef, lamb or pork,served with all the trimmings
Kids Fish \& Chips
with garden peas and french fries
£3.50 Kids Crudités
breadsticks, carrot and cucumber batons with tomato salsa

## Mains

## £10.95

Chicken Goujons
£8.50
garden peas and French fries
Burger
£8.95
in a bun, side salad and french fries
£8.95

# Sunday Lunch Menu 

Food served from 12pm to 5pm

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

## Triple Cooked Chunky Chips v gfa

 Crisp Roast Potatoes v gfaCauliflower Cheese v

## Steamed Market Vegetables v gfa

Yorkshire Pudding v gfa

## Additional Mains

| Crispy Skinned Sea Bass Fillet(s) gf | 1 fillet | $\mathbf{£ 1 8 . 9 5}$ |
| :--- | ---: | ---: |
| steamed green vegetables, creamy mashed potatoes with chive, | 2 fillets | $\mathbf{£ 2 3 . 9 5}$ |
| sauce vierge |  |  |
| Chef's Vegetarian Platter | $\mathbf{£ 1 4 . 9 5}$ |  |
| a selection of 3 fresh small dishes. Please ask your server for today's dishes |  |  |
|  |  |  |
| Woodview Farm Steak Of The Day gf |  |  |
| grilled tomato, grilled flat mushroom, watercress salad and either french fries |  |  |
| or hand cut chunky chips | $\mathbf{f 3 2 . 9 5}$ |  |
| add a sauce: blue cheese • peppercorn • red wine jus |  |  |

add a sauce: blue cheese - peppercorn • red wine jus

