

# Sunday Lunch Menu

Food served from 12pm to 5pm

## Nibbles

*Little delectable dishes, perfect for indulging as a snack with a drink or as a pre-dinner appetiser*

<b>Marinated Vinci Olives</b> v ve gf	<b>£4.50</b>
<b>Trio Of Dips</b> v gfa	<b>£6.50</b>
• Rapeseed Oil & Balsamic • Smoked Paprika Houmous • Chef's Choice Whipped Butter served with freshly baked bread	

## 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.*

<b>Homemade Soup of the Day</b> v ve gfa dfa	<b>£6.95</b>	<b>Miso Cauliflower &amp; Blue Cheese Tart</b> v	<b>£8.50</b>
with warm bread and herb butter		burnt red onion puree, curly endive, toasted pine nuts, herb oil	
<b>Whipped Goat's Cheese Mousse</b> v vea gf	<b>£8.50/</b>	<b>Pork &amp; Apple Parfait</b> gf	<b>£9.95</b>
heritage tomatoes, black olive dust, basil oil, viola petals	<b>£15.95</b>	pickled carrots, shallots, romanesco, baby radish, apple puree, thyme oil	
<b>Citrus &amp; Chilli Marinated Crevettes</b> gf	<b>£9.95</b>	<b>Pan Fried Scallops</b> gf	<b>£13.95</b>
beurre noisette, jasmine rice		crushed minted peas, burnt cauliflower puree, olive crumb, herb oil	
<b>Salt-Baked Candy Beetroot</b> v ve gf	<b>£8.50/</b>	<b>Smoked Chicken Caesar Salad</b> gfa	<b>£9.50/</b>
feta, beluga quinoa, pickled red onion, toasted walnuts, orange segments, rocket, lemon and thyme dressing	<b>£15.95</b>	little gem, anchovies, soft boiled egg, Caesar dressing, garlic and herb croutons	<b>£17.50</b>
<b>Smoked Salmon &amp; Crab Roulade</b> gf	<b>£8.75</b>		
pickled cucumber, smoked paprika aioli			

## 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

<b>Garlic Ciabatta</b> v	<b>£3.50</b>	<b>Kids Crudités</b>	<b>£3.95</b>
add cheese for <b>50p</b>		breadsticks, carrot and cucumber batons with tomato salsa	

### Mains

<b>Traditional Roast</b>	<b>£10.95</b>	<b>Chicken Goujons</b>	<b>£8.50</b>
choose from roast beef, lamb or pork, served with all the trimmings		garden peas and French fries	
<b>Kids Fish &amp; Chips</b>	<b>£8.95</b>	<b>Burger</b>	<b>£8.95</b>
with garden peas and french fries		in a bun, side salad and french fries	

v - Suitable for vegetarians ve - Suitable for vegans gf - Gluten Free df - Dairy Free

vea/gfa/dfa - Vegan/Gluten Free/Dairy Free Available. This dish can be **adapted** to vegan, gluten free or 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 to your final bill which will be distributed equally to all staff on duty.

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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)

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

## Extra Sides

<b>Triple Cooked Chunky Chips</b> v gfa	<b>Steamed Market Vegetables</b> v gfa
<b>Crisp Roast Potatoes</b> v gfa	<b>Yorkshire Pudding</b> v gfa
<b>Cauliflower Cheese</b> v	<b>all £4.50</b>

## Additional Mains

<b>Crispy Skinned Sea Bass Fillet(s)</b> gf crushed new potatoes, tenderstem broccoli, mango and chili salsa, crispy capers	<i>1 fillet</i> <b>£18.95</b> <i>2 fillets</i> <b>£23.95</b>
<b>Vegetarian Platter</b> v a selection of 3 fresh small dishes. Please ask your server for today's dishes	<b>£14.95</b>
<b>Locally Sourced Steak Of The Day</b> gf triple cooked chunky chips, flat mushroom, herb crusted tomato, watercress <b>add a sauce:</b> blue cheese • peppercorn • garlic butter	<i>from</i> <b>£32.95</b> <b>£2.95</b>



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