

# 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*

**Mixed Marinated Olives** v ve gf **£4.50**

**Trio Of Dips** v gfa **£6.50**

• Balsamic Vinegar & Olive Oil • Chef's Dip Of The Week • 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 vea gfa dfa <b>£6.95</b> freshly baked warm bread, herb butter	<b>Niçoise Salad</b> gf df <b>£9.50/£18.50</b> spinach, little gem, edamame beans, new potatoes, soft egg, anchovies, red onion, cherry tomatoes
<b>Garlic &amp; Chilli Marinated Crevettes</b> gf dfa <b>£9.95</b> ratatouille	<b>Waldorf Salad</b> v vea gf dfa <b>£8.50/£15.95</b> little gem, grapes, apple, walnuts, raisins, Waldorf-style dressing
<b>Wild Mushroom &amp; Gorgonzola Tart</b> v <b>£8.50</b> plum chutney, rocket, balsamic glaze	<b>Grilled Mediterranean Vegetable Antipasto</b> v ve gfa df <b>£9.50</b> sun-dried tomato pesto, vegan feta, olive crumb, ciabatta croutes <i>Upgrade to Starter Sharer for 2 or Main Course for 1</i> <b>£17.95</b>
<b>Blackened Ham Hock Terrine</b> gf <b>£9.95</b> pickled seasonal vegetables, thyme, apple puree	<b>add: smoked salmon or smoked chicken</b> <b>£4.95</b> breast to the above Salads or Antipasto
<b>Breaded Camembert Bites</b> v <b>£9.50</b> fig marmalade, lambs lettuce, French dressing	
<b>Pan Fried Scallops</b> gf <b>£13.95</b> butternut squash puree, toasted pine nuts, pancetta crumb, dill oil	

## 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> add cheese for <b>50p</b>	<b>Kids Crudités</b> <b>£3.95</b> breadsticks, carrot and cucumber batons with tomato salsa
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### Mains

<b>Traditional Roast</b> <b>£10.95</b> choose from roast beef, lamb or pork, served with all the trimmings	<b>Chicken Goujons</b> <b>£8.50</b> garden peas and French fries
<b>Kids Fish &amp; Chips</b> <b>£8.95</b> with garden peas and french fries	<b>Homemade Burger</b> <b>£8.95</b> 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>£18.50</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>£16.50</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>Cauliflower Cheese</b> v
all <b>£4.50</b>	

## Additional Mains

<b>Pan Fried Sea Bass Fillet(s)</b> gf	1 fillet <b>£18.95</b>
crushed new potatoes, sautéed green beans, beetroot puree	2 fillets <b>£23.95</b>
<b>Vegetarian Platter</b> v	<b>£14.95</b>
a selection of 3 fresh small dishes. Please ask your server for today's dishes	
<b>Locally Sourced Steak Of The Day</b> gfa dfa	from <b>£32.95</b>
triple cooked chunky chips, flat mushroom, herb crusted tomato, lamb's lettuce	
<b>add a sauce:</b> blue cheese • peppercorn • garlic butter	<b>£2.95</b>



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