

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.

Homemade Soup of the Day v vea gfa dfa £7.95
freshly baked warm bread, herb butter

Pulled BBQ Pork Shoulder Bao Bun £9.25
Asian slaw

Beetroot & Vegan Feta Arancini v ve df £8.95
black garlic puree, mixed leaf salad

Prawn & Crayfish Cocktail gfa £9.95
sweet cherry tomatoes, cucumber ribbons, brown bread and butter

Avocado & Sun Blushed Tomato Bruschetta v ve gfa df £8.95

Add: Parma ham +£1.50

Pan Fried Mackerel Fillet gfa £9.95
rocket and crispy shallot salad, pancetta crumb, brown butter

Upgrade: to main with sautéed new potatoes £16.95

Smoked Chicken Caesar Salad gfa £10.50/
garlic croutons, homemade Caesar dressing, £18.95
anchovies

Treacle Cured Sea Trout dfa £9.95/
tabbouleh salad with giant couscous, rocket, £17.95
watercress

Children's Sunday Lunch

Suitable 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 £3.95
add cheese for 50p

Kids Crudités £3.95
breadsticks, carrot and cucumber batons with Marie Rose sauce

Mains

Traditional Roast £10.95
choose from roast beef, lamb or pork, served with all the trimmings

Chicken Goujons £8.95
garden peas and French fries

Kids Fish & Chips £9.95
with garden peas and french fries

Homemade Burger £9.95
in a bun, mixed leaves 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.

Sunday Lunch Menu

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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	£20.95
Slow Roast Leg of British Lamb gfa rubbed with rosemary and confit garlic	£19.95
Roast Pork gfa crackling and apple sauce	£18.95
Trio of above Meats gfa served with suitable accompaniments	£22.95
Roast Free Range Chicken Breast Supreme gfa	£18.95
'The Birch' Nut Roast v with steamed market vegetables, cauliflower cheese, herb crushed carrots, crisp roast potatoes, honey roast parsnips and vegetarian gravy	£16.50

Extra Sides

Triple Cooked Chunky Chips v gfa

Steamed Market Vegetables v gfa

Crisp Roast Potatoes v gfa

Cauliflower Cheese v

all **£4.95**

Additional Mains

Pan Fried Sea Bass Fillet(s) gf sautéed new potatoes, tenderstem broccoli, tomato, pineapple and basil salsa	1 fillet £19.95 2 fillets £24.95
Jerk Sweet Potato & Black Bean Curry v ve gfa df jasmine rice, homemade chapatis	£17.95
Locally Sourced Steak Of The Day gfa dfa triple cooked chunky chips or french fries, vine cherry tomatoes, flat mushroom and watercress salad gfa dfa	from £32.95
add a sauce: blue cheese • peppercorn • Diane sauce	£3.50



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