

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 df

£4.50

Trio Of Dips v gfa

- Balsamic Vinegar & Rapeseed Oil • Homemade Dip Of The Week • Chef's Choice Whipped Butter served with freshly baked bread

£6.50

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

Aubergine & Courgette Shawarma **£8.50/**
Skewers v vea gf dfa **£15.95**
flat bread, tzatziki, pomegranate seeds

Honey & Soy Glazed Pork Belly gf df **£9.95/**
stir fry vegetables **£17.95**

Bacon, Brie & Cranberry Tart **£8.95**
rocket and roast pepper salad, balsamic glaze

Chicken Liver Parfait Crème Brûlée gfa **£9.95**
Guinness chutney, toasted brioche

Smoked Haddock & Nduja Fishcake/s gfa **£9.95/**
poached egg/s, citrus cream sauce **£17.95**

Honey Roast Feta Cheese v gfa **£8.95**
garlic roasted plum tomato, balsamic glaze, warm olive bread

Prawn, Crab & Avocado Timbale gfa df **£9.95**
tomato, celery and vodka salsa, homemade croutes

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

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 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 vea gfa dfa 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 gf
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
Butter Bean & Pepper Goulash v ve df tarragon dumplings	£17.95
Locally Sourced Steak Of The Day gfa dfa served with triple cooked chunky chips or french fries, confit plum tomato, flat mushroom and watercress salad	from £25.95
add a sauce: blue cheese • peppercorn • confit garlic & tarragon butter	£3.50



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.