

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

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

£7.95

Veal Meatballs gf

sticky Thai glaze, rice noodles

£9.95

Chicken Skewers gfa dfa
chilli and lime mayonnaise, dressed rocket leaves

£9.95

Mushroom & Walnut Pâté v vea gf dfa

pickled pears, sourdough croûtes

£8.50

Ginger, Honey & Soy Glazed Salmon Filo Parcels
homemade kimchi

£9.95

Chicken Caesar Salad gfa

little gem, anchovies, parmesan, Caesar dressing

£9.95

add: bacon lardons +£3.50

Smoked Mackerel & Lime Rillettes gfa
sourdough croûtes, pickled carrot, rocket salad

£8.95

Salad Niçoise gfa dfa

spinach, little gem, edamame beans, new potatoes, soft egg, anchovies, red onion, cherry tomatoes

£8.95

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
add cheese for 50p

£3.95

Kids Crudités

breadsticks, carrot and cucumber batons with Marie Rose sauce

£3.95

Mains

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

£10.95

Chicken Goujons

garden peas and French fries

£8.95

Kids Fish & Chips
with garden peas and french fries

£9.95

Homemade Burger

in a bun, mixed leaves and french fries

£9.95

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)

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 dfa sautéed new potatoes, tenderstem broccoli, tomato, pineapple and basil salsa	1 fillet £19.95 2 fillets £25.95
Sun-blushed Tomato Risotto v ve gf df crumbled vegan feta, basil oil	£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	<i>from</i> £25.95
add a sauce: blue cheese • peppercorn • confit garlic & tarragon butter	£3.50



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