

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 **£7.95**

freshly baked warm bread, herb butter

Potted Crab & Prawns gfa **£9.95**

set with pink peppercorn butter, brown bread

Pan Fried Mackerel Fillet gf dfa **£10.95**

beetroot and horseradish remoulade

Beef Cheek Croquette **£9.95**

red onion jam, rocket and gherkin salad,
wholegrain mustard drizzle

Breaded Chicken Thigh dfa **£9.50/**

wild mushroom egg fried rice, sweet chilli
sauce **£15.95**

Honey & Garlic Roasted Cauliflower **£8.95**

v vea dfa

spicy sake dipping sauce

Chicory, Apple, Walnut & Stilton Salad gf **£8.50/**

honey mustard dressing **£14.95**

add: shredded chicken +£3.50

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

Kids Fish & Chips **£9.95**

with garden peas and french fries

Chicken Goujons **£8.95**

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 £20.95
with herbs and wholegrain mustard

Slow Roast Leg of British Lamb gfa £19.95
rubbed with rosemary and confit garlic

Roast Pork gfa £18.95
crackling and apple sauce

Trio of above Meats gfa £22.95
served with suitable accompaniments

Roast Free Range Chicken Breast Supreme gfa £18.95

'The Birch' Nut Roast v vea gfa dfa £16.50
with steamed market vegetables, cauliflower cheese, herb crushed carrots,
crisp roast potatoes, honey roast parsnips and vegetarian gravy

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 1 fillet £19.95
herb crushed potatoes, cavolo nero, prawn, caper and almond 2 fillets £25.95
brown butter

Harvest Vegetable & Lentil Casserole v ve df £17.95
herb dumplings

Locally Sourced Steak Of The Day gfa dfa from £25.95
served with triple cooked chunky chips or french fries, confit plum tomato,
flat mushroom and watercress salad

add a sauce: wild mushroom • peppercorn • chimichurri butter £3.50



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