

# SAMPLE SUNDAY LUNCH MENU

12:30 Onwards, Every Sunday

## STARTERS £7.75

**Spicy Red Pepper & Tomato Soup**  
With Cucumber Yoghurt & Sourdough Croute

**Manchurian Cauliflower (Ve)**  
With Sweet Chilli Sesame Dressing and Pickled Red Onions

**Beef Brisket Croquette**  
Game Chips, Horseradish Mayonnaise, Chives

**Potted Chicken Liver & Cognac Parfait**  
Toasted Brioche & Red Onion Marmalade

## MAIN EVENT £19.95

*All Served With Rosemary & Thyme Roast Potatoes, Seasonal Greens, Cauliflower Cheese, Carrots & Parsnips, Gravy, & Yorkshire Pudding*

**Roast Pork Loin**  
Sage & Onion Stuffing, Crackling

**Topside of British Beef**  
Beef Cheek Stuffed Yorkshire Pudding

**Chicken Supreme**  
Sage & Onion Stuffing, Pigs in Blankets

**Butternut Squash (Ve)**  
Roasted & Stuffed with Sage & Onion Stuffing, Honey & Mustard Glazed Parsnips & Carrots, Sautéed Sprouts & Gravy

## SIDE DISHES £2.95

**Honey & Mustard Glazed Carrots and Parsnips**

**Creamed & Sautéed Leeks**

**Brussel Sprouts with Pancetta & Chestnuts**

**Crispy Pork Crackling**

**Sage & Onion Stuffing**

**Pigs in Blankets**

## DESSERTS £7.75

**Zesty Lemon Tart**  
Topped with Italian meringue & lemon curd ice cream

**Baked Alaska**  
Homemade Chocolate Brownie, Salted Caramel Ice Cream, Encased in Italian Soft Meringue

**Hot Chocolate Brownie**  
Salted Caramel Ice Cream

**English Trifle**  
Layers of Sponge Cake, Custard, Fruit & Whipped Cream. Topped with Toasted Almonds

**Summer Berry Eton Mess (Ve)**  
Fresh Fruit, Compote, Meringue, Cream

**Locally Sourced Ice Creams and Sorbets**

Please always inform your server of any intolerances or allergies  
You can view our allergen menus by scanning the QR code

Or visit this URL: [mnu.mx/539E0FC](https://mnu.mx/539E0FC) to see our allergen menus

An optional 10% service charge will be added to your bill, shared fairly amongst staff

