

Sunday Lunch

1 course 10.95 / 2 @ 14.95 / 3 @ 17.95

Bread board, salted butter 2.

Specially marinated Spanish olives 3.

Cold smoked fillet of beef, parmesan, sourdough toast, chilli pickled red onions 7/14.

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Cream of foraged mushroom soup, warm focaccia

Black pudding scotch egg, beetroot slaw, granny smith

Whipped smoked mackerel, pickled cucumber, dill, sourdough

Warm bread, Red Poacher, cornichons, red onion jam, salted butter

Warm salad of roasted squash, whipped feta, walnut dressing

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Roasts of the day are served with thyme fat roasties, creamed potato,
glazed carrot, buttered greens, Yorkie pud and loads of gravy

Topside of beef

Leg of lamb

Loin of pork

Lemon and thyme chicken

Cauli steak

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Sticky date sundae, pecans, salted caramel ice cream

Dark chocolate pavé, raspberry sorbet, honeycomb

Helen's apple and blackberry crumble, almonds, vanilla ice cream

British cheese, crackers, grapes, chutney (+2. supp.)

Hand made ice cream and sorbet, biscotti