

NOVEMBER 2025

Sunday Lunch

v = Vegetarian ve = Vegan gf = Gluten free

SERVED SUNDAYS 1PM-5PM

Starters

SOUP OF THE DAY 6.5

Served with crusty bread and butter (v)(ve and gf available)

SMOKED MACKEREL PATE 8

Pickled slaw, crostinis (gf available)

GARLIC BUTTER MUSHROOMS 8

Served on toasted sourdough (v)(ve and gf available)

PARMO BON BONS 8

Served with garlic mayo

Mains

Sunday Roast

CHICKEN SUPREME 19 / PORK LOIN 20 / ROAST SIRLOIN OF BEEF 21

All the above are served with roast potatoes, Yorkshire Pudding, steamed / roast seasonal vegetables, cauliflower cheese, stuffing and gravy (Gluten free roast available without Yorkshire Pudding & stuffing)

COD FILLET 18

Baked cod fillet, bubble & squeak, potato cake, spinach, lemon butter sauce (gf)

THAI PANANG CURRY 16.50

Traditional Thai Panang curry sauce cooked with seasonal vegetables, served with fragrant rice (v)(gf)

RISOTTO 15.50

Arborio rice cooked with white wine, onion, garlic and stock with wild mushrooms (v)(gf)(ve available)

BANGERS & MASH 18

Served with gravy and seasonal vegetables

Desserts

STICKY TOFFEE PUDDING 7.50

Butterscotch sauce, vanilla ice cream (gf and ve available)

APPLE & RHUBARD CRUMBLE 8

Served with custard

ICE CREAM SELECTION 6.50

Please ask for today's selectio n (gf and ve available)

TRIPLE CHOCOLATE BROWNIE 7.50

Served with white chocolate ice cream (gf and ve available)

BAKEWELL TART 7.50

Raspberry ripple ice cream (may contain traces of nuts & gluten)

All our desserts may contains traces of nuts, gluten, eggs & soya

CHILDREN'S ROAST AND ICE CREAM 9