



# Sunday Lunch

2 courses £18 3 Courses £21



## Starters

Soup of the day- crusty roll {ask server for today's soup} [GFO]

Thai crab cakes- Thai sweet chilli sauce- prawn cracker crumb

Free range chicken liver pate- red onion relish- mixed dressed leaf- croutes [GFO]

Goats cheese & chive brûlée - burnt sugar- toasted ciabatta [GFO]

## Main Course

Choice of roast topside of Beef, Belly pork or Chicken supreme

All served with roast potatoes – sweet potato mash – apricot stuffing - honey roasted carrots – cider roasted parsnips – broccoli – Yorkshire pudding – gravy

## Sides

Cauliflower cheese £4 – Creamed leeks £4 – Mashed potatoes £3 – Vegetables £3 Roast potatoes £3

## Desserts

White chocolate & raspberry crème brûlée - shortbread [GF]

Sticky date pudding, butterscotch sauce, vanilla pod ice cream

Chocolate brownie- cherry sauce- toasted marshmallows- vanilla pod ice cream

Passion fruit posset- chocolate soil- candied zest [GF]



If there are any allergies or dietary requirements, please let a member of staff know when ordering