



Sunday Menu

Starters

Homemade soup of the day - *bread & butter*

VE/GFA £5.50

Butterbean puree and pea shoots - *on toast*

VE/GFA £6.95

Honey and rosemary studded baked

Camembert - *ciabatta* GFA £7.50

Black pudding & bacon stack - *dijon mayo*,

oatcake DFA £7.95

Homemade smoked mackerel pate - *toast* GFA
£7.50

Prawn cocktail - *bread & butter (contains*

vodka) GFA DFA £7.95

Scampi and tatar Sauce DF £7 **Main** £12.50

Gravadlax- *home vodka cured salmon/oat-*

cake/horseradish cream £6.50

Garlic confit with mushrooms on toast-

mushrooms, confit garlic, goats cheese, honey &

balsamic on rye oast GFA £7

Roasts

Sirloin of beef GF DF

Leg of lamb GF DF

No meat meatloaf GF VE

Rosties GF VE, Mash GF VE, Chantenay Carrots GF

VE, Greens GF VE, Yorkshire Pudding, Gravy GFA

VEA

£14.50

Kids/Small Roast - £9.50

Sunday Sandwich

Ciabatta/Rye/Gluten Free Bread GFA VEA, roasties,

small gravy bowl for dipping GF VE

Sirloin of beef & horseradishGF DF

Leg of lamb & mint GF DF

No meat meatloaf & cranberry GF VE

£9.50

Add Extra

Rosties GF VE, Chantenay Carrots GF VE, Greens GF

VE, Yorkshire Pudding, Gravy GFA VEA

£1.50