



Sunday 11th October

Secure your table for our traditional Sunday Lunch service. This £5 per person deposit ensures your reservation and will be deducted from your final bill on the day. Please let us know of any dietary requirements on booking and any specific requests/pre-orders in advance (pre-orders recommended for Main Course if you had a preferred meat to ensure that it will be available for your booking).

Starters (£8 each)

- Beetroot & Gin Cured Gravdax with Buttermilk Pancakes & Dill Cream Cheese
- Ham Hock Terrine with Piccalilli & Sourdough Toast
- Soup of the Day

Mains (£20 each)

- Roast Sirloin of Beef
- Slow Roast Pork Belly
- Slow cooked Shoulder of Lamb
- Veggie Roast

(All served with Braised Red Cabbage, Cheesy Leeks, Yorkshire Pudding, Roasted Carrot, Greens and Proper Gravy)

Desserts (£8 each)

- Warm Chocolate Brownie with Vanilla Ice-Cream & Chocolate Sauce
- Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice-Cream
- Baileys Creme Brulee with Chocolate Chip Cookie

3 Courses for £32

