# Sunday Lunch 15th November

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). Please note this is a SAMPLE Menu and the Starters/Desserts will be subject to change but the Mains will always be as below.

## Starters (£8 each)

- Greek Style Loaded Hummus with Grilled Focaccia
- Tempura Battered Haddock Goujons with Tartare Sauce
- Pumpkin Soup with a Pumpkin Seed Pesto and served with Sourdough

## Mains (£20 each)

- Roast Sirloin of Beef
- Slow Roast Pork Belly
- Slow cooked Shoulder of Lamb
- Vegetarian Nut Roast

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

## Desserts (£8 each)

- Strawberry Frangipane with Strawberry Ripple Ice Cream
- Sticky Ginger Cake with Toffee Sauce & Vanilla Ice Cream
- Rocky Road Chocolate Sundae