Sunday Lunch 29th 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).

Starters (£8 each)

- Prawn Cocktail with Bread and Butter
- Tempura Battered Pheasant Goujons with Aioli
- Broccoli and Stilton Soup with Homemade Bread

Mains (£20 each)

- Roast Sirloin of Beef
- Slow Roast Pork Belly
- Slow cooked Shoulder of Lamb
- Dauphinoise Potato, Red Onion and Brie Pithivier

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

Desserts (£8 each)

- Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream
- A Wedge of Stilton, Honey and Earl Grey Fruit Cake
- Poached Pear, Chocolate and Almond Pavlova