

Sunday Lunch menu

Vegetarian
 Vegan
 Vegan option
 Gluten-free
 Gluten-free option
 Half portion available

Starters

| | | | |
|---|------|--|------|
| Yorkshire pudding and gravy | 3.50 | Classic prawn cocktail, marie rose sauce and buttered bread | 7.50 |
| Homemade soup with crusty bread and butter <input type="checkbox"/> <input type="checkbox"/> GFO | 6.50 | Chicken Liver Pate, homemade relish and multi-grain toast | 7.50 |

Mains

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|--|------------|--|------------|
| Roast topside of beef <i>or</i> Loin of pork <input type="checkbox"/> | 7.50/15.00 | <i>Catch of the day</i> Pan fired hake fillet, creamy mash and a bouillabaisse sauce | 22.00 |
| Nut roast <input type="checkbox"/> <input type="checkbox"/> VE <input type="checkbox"/> | 7.50/15.00 | Lightly beer battered haddock, hand cut chips and mushy peas <input type="checkbox"/> <input type="checkbox"/> GFO | 8.50/16.00 |

Our roasts are made with locally sourced produce, all served with seasonal vegetables, creamy mash, crisp roast potatoes and a Yorkshire pudding.

Butternut squash, chickpea and spinach curry,
served with basmati rice, naan bread and poppadum
 15.00

| | | | |
|--|-------|---|------|
| Thornton's sausage, creamy mash and red onion gravy | 15.00 | Sides: Side of Sunday seasonal vegetables: cabbage, carrots and cauliflower cheese | 3.50 |
| Homemade steak and ale pie, hand cut chips <i>or</i> new potatoes, garden peas and beef gravy | 15.00 | | |

Desserts

Please ask a member of staff about our desserts.

Please also see our **daily specials board** which is inspired by local ingredients delivered on the day.

Service not included, all tips go directly to the team, thank you.