



Sunday Lunch Menu

Served from 12 - 3

Starters

Chicken Liver Parfait (GFA)	8.00
Homemade red onion marmalade and crusty bread	
Calamari (GF)	8.00
Garlic mayonnaise and dressed leaves	
Chicken Wings (GF)	8.00
Blue cheese dip with celery and cucumber	
Baked Camembert (GFA)	9.50
crudités of carrot and celery with warm crusty bread	
Breaded Whitebait	8.00
Homemade chef's recipe tartare sauce	
Crayfish Cocktail (GFA)	9.00
Marie Rose sauce with bread and butter	
Garlic Mushrooms (GFA)	8.00
Crusty bread and butter	

Lighter Meals

Crab Linguine (GFA)	14.00
Tossed with lime, chilli and coriander topped with parmesan	

Main Course

Roast Lunch (GFA)	
Roast potatoes, market vegetables, Yorkshire pudding and proper gravy	
Topside of British Beef	19.00
Chicken Breast	19.00
Nut Roast	17.00

A little bit more on the side ...

Extra roasties	2.50
Yorkshire pudding	1.00
Cauliflower Cheese	4.00
Pigs in Blankets	4.50
Extra gravy	2.00
Burger (GFA)	14.00
Brioche bun with burger sauce, gherkin, lettuce and tomato served with chips and coleslaw	
100% British Beef	

Seabass Fillet (GF)	17.00
New potatoes, lemon and caper butter sauce and market vegetables	

Ratatouille (V/VE)	16.00
Wrapped in savoury pancakes and topped with cheese	

Three Bean and Sweet Potato Chilli (GFA/V/VE)	14.00
Rice, Chapati and Salad	

Please advise at time of ordering of any dietary requirements or allergies.
A discretionary 10% service charge is added to tables of 8 or more