

1 COURSE £17 2 COURSES £22 3 COURSES £25

# STARTERS

#### SOUP OF THE DAY

Served with toasted chia panini, bread and butter (GFO)

# YORKSHIRE PUDDING

Served with red wine onion gravy

#### POTTED BRISKET

Served with horseradish relish and toasted bread (GFO)

# MAINS

### **HOME REARED ROAST BEEF**

Served pink or roasted through

#### **HOME REARED LAMB SHANK**

Slow cooked in red wine gravy

## **ROAST CHICKEN**

Succulent chicken breast

## **CAJUN SPICE SWEET POTATO ROULADE**

filled with vegan cream cheese and a sweet and spicy red pepper and red onion chutney (VE)

All mains are served with truffle oil infused mash potatoes, garlic and rosemary roast potatoes, seasonal vegetables and yorkshire pudding and a choice of mint, red wine onion or regular gravy

ADD CAULIFLOWER CHEESE £4.50

# **DESSERTS**

### SPONGE OR CRUMBLE OF THE DAY

Homemade sponge or crumble served with custard, cream or ice cream

## CHEESECAKE OF THE WEEK

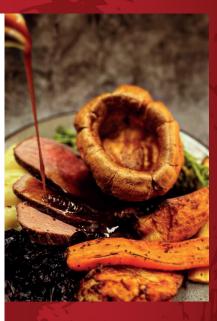
Homemade cheesecake served with cream or ice cream

#### **ICE CREAM**

(2 Scoops)

Choose from a selection of flavours

Double chocolate, vanilla, strawberry, cappuccino, clotted cream & honeycomb, salted caramel, bubblegum, rum & raisin, raspberry sorbet or lemon sorbet





\*One free children's meal with every one adult Sunday Lunch ordered Children must be 12 or under



