



Sunday Lunch Menu

Starters

Creamed Asparagus & Blue Cheese Soup (V) (GF)

Soft Herb Polenta (V) (GF)
Spinach, Asparagus & Parmesan

Smoked Haddock Arancini
Parmesan & Green Pesto Mayonnaise

Our Farm Pork Terrine
Black Pudding Crumb, Apple Puree & Pickled Mushrooms

Mains

Roasted Topside of Beef with Horseradish Sauce
Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding & Roast Potatoes

Roasted Leg of Pork with Apple Sauce
Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding & Roast Potatoes

Beer Battered Fillet of Cod (GFO)
Crushed Peas, Tartar Sauce & Fries

Smoked Cod Loin (GF)
Sautéed New Potatoes & Roast Sprouting Broccoli

Garden Pea & Broad Bean Risotto (V) (GF)
Deep Fried Haloumi & Parmesan

Desserts

Hereford Hop Cheddar, Cerney Ash & Brie
Celery, Grapes & Biscuits

Sticky Toffee Pudding
Vanilla Ice Cream & Salted Caramel Sauce

Melting Chocolate Tart
Amaretti Mascarpone

Strawberry Eton Mess

2 Courses - £19

3 Courses & Filter Coffee or Tea - £24

V = Vegetarian, GF/GFO = Gluten Free (Option) Available
Please ask to see our separate vegan menu. Please inform a member of staff if you have any allergies.