

SUNDAY LUNCH MENU

STARTERS

Smoked ham hock terrine,
piccalilli, toast £8 (GF*)

Scallops, black pudding,
cauliflower, apple £9

Chase GB gin and juniper gravlax,
radish, watercress £8 (GF)

Wild mushroom bruschetta, mushroom
ketchup, truffle, parmesan £8 (V, Ve*, GF*)

ROASTS

Roast British sirloin of beef,
Yorkshire pudding £18 (GF*)

Cod, winter ratatouille,
green sauce £15 (GF)

Roasted local pork Loin, crackling,
candy apple puree £16.50 (GF*)

Roast free range chicken, sage and
onion sausage meat £16 (GF*)

Sweet potato, spinach and butternut squash wellington, velvet tomato sauce £14 (V, Ve)

All served with roast potatoes, greens, roasted vegetables,
cauliflower cheese, Yorkshire pudding and gravy

Under 12's child's portions are available for £7.50

ADDITIONAL SIDES

Extra roast potatoes £4 (GF, Ve*)

Extra greens £4 (V, GF, Ve*)

Extra roasted cauliflower cheese £4 (V, Ve*)

Extra roasted vegetables £4 (V, Ve*)

DESSERTS

Sticky toffee pudding, custard £7 (V)

Chocolate and hazelnut whipped
cremeux, mascarpone £7 (GF, V)

Cereal panna cotta, freeze dried strawberries
and oat crumb, strawberry gel £7

Selection of local sourced cheeses, fruit
and nut toasted biscuits, chutney £10

Please make your server aware if you have any allergies.

All food is prepared in a kitchen that does serve nuts.

An allergen sheet is available upon request.

V - Vegetarian

GF - Gluten free

Ve - Vegan

GF* - Can be made gluten free upon request.

Ve* - Can be made vegan upon request.