

SUNDAY LUNCH

ONE COURSE £20 | TWO COURSES £25 | THREE COURSES £30
MINI ROAST (INCLUDES 1 DRINK & 2 SCOOPS OF ICE CREAM) £12.95 *

STARTERS

KOREAN FRIED CAULIFLOWER

Crispy cauliflower tossed in a sweet and spicy Korean glaze.

DUCK SALAD

Shredded duck in a hoisin-lime glaze, layered with citrus slaw and roasted peanuts.

TEMPURA PRAWNS

Crispy prawns in a light tempura batter, served with sweet chilli dip.

MAINS

SERVED WITH YOUR CHOICE OF TRADITIONAL
OR VEGAN GRAVY

ROAST CHICKEN

Succulent roast chicken served with classic trimmings and your choice of gravy.

PRESSED PORK BELLY

Slow-cooked pork belly, delicately pressed and finished with perfectly crisp crackling.

PRIME RUMP BEEF

Tender, perfectly roasted prime rump beef, carved to order and served with your selected gravy.

NUT ROAST (VG)

A hearty blend of roasted nuts, seeds, herbs, and root vegetables, served with vegetarian gravy.

ALL MAINS ARE SERVED WITH:

Perfectly roasted potatoes, crispy on the outside and fluffy within

Roasted carrots and parsnips, caramelised for natural sweetness

Braised red cabbage with warming spices

Steamed tenderstem broccoli

A traditional Yorkshire pudding

Home-made herb stuffing

EXTRAS

Roast Potatoes	£4.50
Pigs in blankets	£5.95
Stuffing	£4.00
Cauliflower Cheese	£5.95



DESSERTS

MISO CARAMEL BROWNIE

A warm, rich brownie served with luscious miso caramel.

MOCHI ICE CREAM

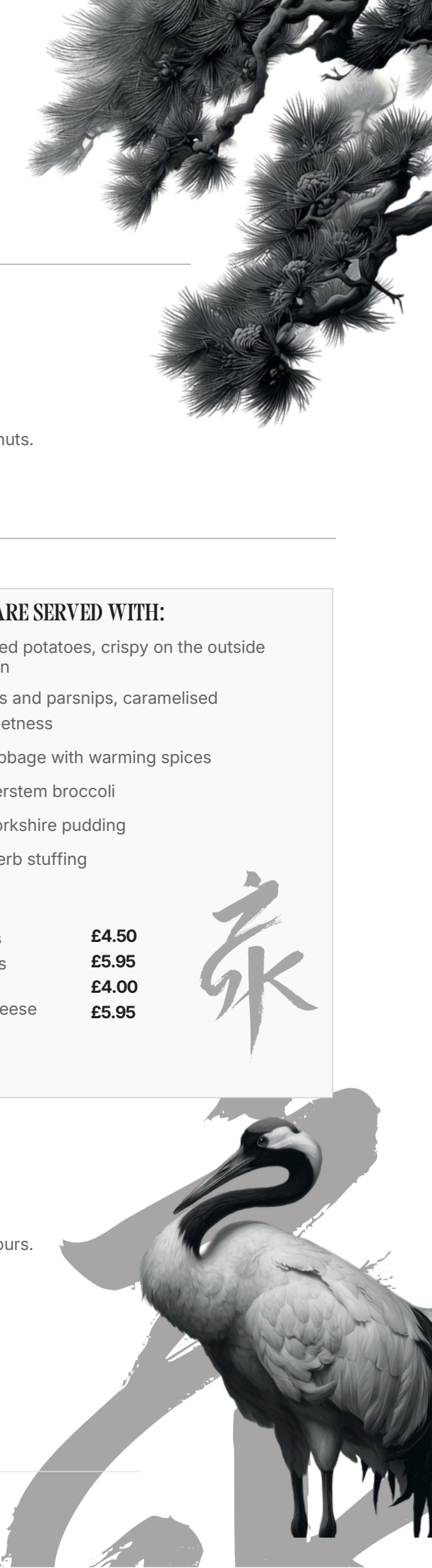
Soft Japanese rice dough filled with creamy ice cream, served in assorted flavours.

TRIO OF SORBETS

A refreshing rotation of seasonal fruit sorbets.

TRIO OF ICE CREAM

Vanilla, Chocolate, Strawberry



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SUNDAY LUNCH MENU