

## Sunday Lunch Menu

## **Starters**

Prawn cocktail (GF available) with Bloody Mary sauce	12.00
$P\hat{a}t\acute{e}~de~campagne~({}_{\rm GF}~{}_{\rm available})$ Rustic French style påté of pork, chicken liver & pistachio with toasted sourdough & onion jam	9.50
Butternut squash & Parmesan soup V (GF available)	5.75
Salade de Provence v v GF Tomato, French beans, red chilli, olives & pistou	9.25
Main course	
$Roast\ rump\ of\ beef\ ({\tt GF}\ {\tt available})$ with Yorkshire pudding	19.25
$Roast\ loin\ of\ Crane\ Row\ Farm\ pork\ (\mbox{GF}\ available})$ with crackling, apple compote & sage stuffing	17.75
Roast chicken breast (GF available) with black pudding, chipolatas, sage stuffing & tarragon cream sauce	15.50
All served with roast potatoes, fresh vegetables & Yorkshire pudding	
Risotto of smoked haddock GF with spring onions, chives & Parmesan	17.50
Tomato & garlic rigatoni pasta V (VG available) with green olives, grated Parmesan & house salad	13.75
Desserts	
Plum & almond tart v	6.90
Sticky toffee pudding v with hot toffee sauce & vanilla ice cream	9.00
Choux buns v with thick cream, vanilla ice cream & warm chocolate sauce	9.25
Soft brown sugar meringue v GF with thick cream & raspberries	9.00
Ice cream & sorbets V GF Please ask your server for today's flavours	4.75

All of our food is freshly prepared, at busy times a small delay may occur.

V Vegetarian VG Vegan GF Gluten free

Food allergies, intolerances and special dietary requirements: Before ordering your food and drinks, please ask a member of staff if you would like to know about our ingredients – they will be more than happy to assist.