

SUNDAY MENU

Starter

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| French Onion Soup (V) Grilled Gruyere & Toasted Croutons | 9.00 |
| Beetroot Herb Tartare (VG) Toasted Walnuts, Rye bread, Balsamic Pearls & Vegan Feta Mousse | 11.00 |
| Ham Hock Terrine Toasted Brioche & Onion Chutney | 12.00 |

Main Course

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| Roast Chicken / Roast Beef Seasonal veg, Roast Potato, Yorkshire Pudding & Gravy | 18.95 |
| Green Thai Curry (VG) Onion, Pepper, Courgette, Carrot, Ginger, Lemon grass Thai Basil & Coconut Rice Add Chicken £4 | 18.00 |
| Pan Seared Salmon Sautéed New Potatoes, Kale & Parsley Butter | 22.00 |
| Quy Cheeseburger / Chicken Burger Local Butcher 8oz Burger / Local Butcher Whole Chicken Breast Cheddar Cheese, Lettuce, Tomato, Brioche Bun & French Fries | 19.00 |
| Caramelised Parsnip (VG) Crispy Capers, Pickled Pears, Roast Hazelnut & Miso Sauce | 17.00 |

Dessert

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| Homemade Pear Tart Vanilla Ice Cream | 8.00 |
| Homemade Pistachio Soufflé Chocolate Ice Cream | 12.00 |
| Homemade Clemintine Cheesecake Berry Compote | 10.00 |
| Cheese Board Selection of 3 Cheese's, Crackers, Grapes & Onion Chutney. Add 50ml Tawny Port 5.00 | 14.00 |

OUR INGREDIENTS ARE LOCALLY SOURCED AND PREPARED ON THE DAY. OUR KITCHEN PREPARES DISHES USING ALL 14 MAJOR ALLERGENS AS DEFINED BY UK LAW. WHILE WE TAKE GREAT CARE IN PREPARING YOUR MEAL, PLEASE BE AWARE THAT CROSS-CONTACT WITH ALLERGENS MAY OCCUR DURING COOKING. IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR STAFF WHEN PLACING YOUR ORDER, AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

V VEGETARIAN VG - VEGAN GF - GLUTEN FREE

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PRICES INCLUDE VAT.