

SUNDAY MENU

Starter

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

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 Sauteed 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

Homemade Pear Tart Vanilla Ice Cream	8.00
Homemade Pistachio Souffle 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.