

SUNDAY LUNCH MENU

BAR

Food allergy or intolerance? Ask before you order.

Management advises that if you have an allergy or intolerance to please speak to your server before placing your order. We are always happy for you to speak to one of our chefs if able.

1-course **£17.95**



2-courses **£22.95**



3-courses **£27.95**

Menu choices cannot be swapped for alternative menus

STARTERS

North Atlantic prawn cocktail

with Marie Rose sauce, bread and butter
crustaceans, milk, gluten (can be made gluten-free upon request)

Homemade lamb kofte

with mint and garlic yoghurt *milk, gluten*

Crispy Moroccan spiced cauliflower bites

with sriracha mayo   

Garlic marinated heritage tomato and feta toasted bruschetta

gluten, milk (can be made vegan upon request) 

Crispy panko prawns

Served with sweet chilli dip and salad garnish
gluten, crustaceans, mustard (salad dressing)

MAIN COURSE

Roast dinner

Choice of Beef, Turkey with sausagemeat stuffing and Meat of the Day *(please ask your server for details)* served with seasonal and roast potatoes, honey roasted parsnips, seasonal vegetables, Yorkshire pudding and gravy
gluten, dairy, soya, egg

Vegan Quorn sausages

Served with seasonal and roast potatoes, parsnips, seasonal vegetables and gravy
gluten  

Caramelised onion & Applewood cheese tart

Served with new potatoes and a choice of mixed salad or roast dinner vegetables
gluten, milk, egg, mustard 

CHILDREN

Under 10's only - small portion

Boston sausage

One Boston sausage served with cut chips, garden peas and gravy *gluten, soya, sulphites*

Quorn sausages

One sausage served with potatoes, carrots and garden peas *gluten*  

Chicken nuggets

Three nuggets served with cut chips and garden peas
gluten, soya

Child's Roast

served with seasonal and roast potatoes, carrots, garden peas and Yorkshire pudding *gluten, soya, dairy, egg*

**Due to changes in potato quality as the season changes, we may have to use new potatoes*

IMPORTANT ALLERGY INFORMATION - PLEASE READ

Some of our desserts contain **NUTS** and **nut-based ingredients**. Due to the nature of our kitchen, we **cannot guarantee** that any item is completely free from nut traces. If you have a **nut allergy or any other food allergy**, you **MUST inform a member of staff BEFORE ordering**. A member of our team will then advise the kitchen and take all possible precautions.

 Vegetarian  Vegan  Gluten free

Some dishes may contain food allergens. If you have any allergens please inform a member of staff who will be happy to assist. If you have a dietary requirement - gluten, vegan, vegetarian - please ask your server and we will try to amend any dish to suit your requirements.

DESSERTS

Lemon tart

Crisp pastry case filled with smooth, tangy lemon custard

gluten, egg, milk v

Mango and passionfruit brûlée

Infused with passionfruit and mango, topped with caramelised sugar for a crisp finish

egg, milk v

Salted caramel banoffee pie

Buttery biscuit base layered with rich golden caramel, fresh sliced banana and whipped cream

gluten, milk v

Pistachio, white chocolate and raspberry roulade

A light sponge, rolled with pistachio and white chocolate cream and fresh raspberry filling, finished with a pistachio crumb

gluten, egg, milk, tree nuts v

Homemade cheesecake of the day

gluten, milk v

Brookie

Layers of rich chocolate brownie and buttery chocolate chip cookie baked together,

gluten, egg, milk, soya v

All desserts (except brûlée) are served with vanilla ice cream or pouring cream

For gluten-free and vegan desserts - please ask your server for today's options.

CLASSIC ICE CREAM SCOOPS

Choose from our carefully selected, hand-crafted Applebys ice cream flavours

Vanilla
Strawberry

Chocolate fudge
Rum and raisin

Raspberry ripple
Bubblegum

Cookie dough
Lemon meringue pie

VEGAN ICE CREAM

Vanilla
gf v ve

Tropical
gf v ve

FROZEN YOGHURT

Black cherry
gf v

Green apple
gf v ve

SORBET

Peach & passionfruit
gf v ve

All ice creams (except vegan and sorbets) contain milk and egg

SIGNATURE SUNDAES

Chocolate brookie sundae

Warm chocolate brookie served with scoops of chocolate and vanilla ice cream, chocolate sauce, whipped cream and chocolate drops

milk, egg, gluten, soya v

Banana split

Split banana with scoops of vanilla, chocolate and strawberry ice cream, drizzled with chocolate and caramel sauce, topped with whipped cream, chopped nuts and a cherry

milk, egg, nuts, soya v

Summer berry meringue sundae

Vanilla ice cream with fresh berries, berry coulis, whipped cream, finished with meringue pieces

milk, egg, gluten v

Cheese and biscuits £3 surcharge

Brie, stilton, mature white cheddar, mild cheddar served with caramelised onion chutney, grapes, celery and a selection of crackers gluten, celery, dairy

SANDWICHES

Grated cheddar cheese and tomato 7.45 gluten, milk, soya v

Applewood smoked cheese and tomato 8.25 gluten, soya v ve

Roast beef and creamed horseradish 8.25 gluten, mustard, egg, soya

Roast turkey and cranberry sauce 8.00 gluten, sulphites, soya

All our homemade sandwiches are made with white or granary bread, served with crisps and a French-dressed salad garnish (mustard - salad dressing)

Gluten-free bread is also available on request.