**SUNDAY 2024**

**Starters**

Soup of the Day with Warm Breads (v) 7

Chicken Liver Pate, Red Onion Marmalade, Toasted Ciabatta 8

Vegetable Spring Rolls, Sweet Chilli Dip (v) 7.5

Poached King Prawn, Concased Tomato, Lemon Verbina 9

Confit Duck Leg, Pine Nuts, Beetroot, Flare-de-Brick Pastry Purse 8

Wild Mushroom, Roasted Garlic, Tarragon & Crème

Fraiche on Sour Dough Bread 8

**Mains**

Carved Roasts – served with Roast Potatoes, Seasonal Vegetables

& Red Wine Gravy

Herb Roasted Chicken 14

Roasted Leg of Lamb 16

Roast Sirloin of Beef 15

Roast Pork 14

Lentil Nut Roast (v) 13

 Sharing Platter for 2 (Pork, Beef & Chicken) 40

 Inc bottle of House Wine

 Extras : Yorkshire Pudding 2

 Stuffing 2

 Roast Potatoes 4

 Cauliflower Cheese 4

2 x 4oz Steak Burger, Onion Ring, Beef Tomato & Gherkin, Triple Cooked Chips 15

(Add Cheese, Bacon or Egg for £1 each)

 Buttermilk Chicken Burger, Mayo & Triple Cooked Chips 15

Ale Battered Fish, Triple Cooked Chips, Mushy Peas, Homemade Chunky

Tartare & Scorched Lemon 15

 Handcrafted Pie of the Week, Triple Cooked Chips, Mushy Peas, Red Wine Gravy 15

**Desserts**

Chocolate Brownie, Warm Chocolate Sauce & Vanilla Pod Ice Cream (v) 7

Crumble of Day & Crème Anglaise (v) 7

Jam Roly Poly, Crème Anglaise 7

 Eton Mess, Hedgerow Berries 7

Lime Cheesecake, Flaked Coconut, Raspberry Sorbet 7

Continental Cheese & Biscuits, Grapes 9