

THE SUNDAY LUNCH MENU

Our menu clearly states all allergens marked in (green) after the relevant food item it concerns, if you are still uncertain on any aspect of the menu please ask a member of staff when ordering

A choice of thick sliced home cooked roast meats. Locally reared top side of beef, leg of lamb or turkey breast
All prepared and cooked on the premises by our chefs

Small £5.95

One of the above meats, fresh seasonal vegetables, one new potato, one roast potato, a honey roasted parsnip, Yorkshire pudding (egg gluten) a chipolata sausage (gluten) and homemade gravy (celery)

Medium £11.95

One of the above meats, fresh seasonal vegetables, two new potatoes, two roast potatoes, a honey roasted parsnip, a Yorkshire pudding (egg gluten) a chipolata sausage (gluten) and homemade gravy (celery)

Large £15.95

A mix of all three meats, fresh seasonal vegetables, two new potatoes, a honey roasted parsnip, two roast potatoes, a Yorkshire pudding (egg gluten), two chipolata sausages (gluten) and homemade gravy (celery)

Fancy a bit on the side

(Enough for two)

These sides are only sold separately

Homemade cauliflower cheese (dairy)

Homemade mashed potato (dairy)

Creamed leeks and bacon (dairy)

Creamed leeks (dairy)

Roast potatoes

£3.95 each

This menu is available from twelve noon until five o'clock in the evening, please understand that during a busy day we may sell out of some of the menu earlier, or the whole menu maybe withdrawn before five o'clock