



SUNDAY LUNCH MOTHER'S DAY



All our prices are inclusive of VAT at the prevailing rate,
Please ask our staff about the ingredients used in our dishes and any allergen information.

A discretionary service charge of 12.5% will be added to your final bill.

(v) – Vegetarian (vg) - Vegan

Certain Dishes can be made Gluten or dairy Free on request

STARTERS

Leek, Potato & Stilton Soup, Butter, Sourdough Bread (v)

Sage Chorizo Scotch Egg, Celeriac, Mustard Remoulade, Crispy Herbs (df)

Charred Mackerel, Tomato Ceviche (gf) (df)

Baked Goat's Cheese, Toast Brioche, Roasted Walnuts, Pomegranate, Honey

Mango & Crispy Tofu Salad, Cherry Tomato, Bell Peppers, Chives, Iceberg & Pine Nuts Dressing (vg) (gf) (df)

MAINS

Roast Beef

Honey Glazed Gammon

Roast Norfolk Turkey

All served with Roasted Garlic & Thyme Potatoes, Yorkshire Pudding, Honey Glazed Carrots & Parsnips, Cauliflower Cheese, Braised Red Cabbage, Seasonal Greens & Gravy (gf)

Miso Glazed Cod Loin, Edamame, Garden Peas Purée

Aubergine Imam Bayildi, Rice, Tomato Sauce (vg) (gf) (df)

DESSERTS

Raspberry & White Chocolate Meringue Roulade, Strawberry Coulis (gf)

Dark Chocolate Lava Cake, Chocolate Soil, Honeycomb Ice Cream

Red Wine Poached Pear, Almond Crumble, Vanilla Cinnamon Ice Cream

Fruit Cocktail, Lemon Sorbet (vg) (gf) (df)

TWO COURSE £24.95
THREE COURSE £31.95