

# WINTER 24 / 25 SUNDAY MENU



Two-courses £27.95 | Three-courses £33.95

## FOR THE TABLE

- Warm Sourdough Bread, Salted Butter £5.95 (2,7)
- Pitted House Mixed Olives [GF | PB] £5.95
- Korean Pigs in Blankets [GF] £7.95 (13)
- Selection of Nuts £2.50 (9,10,11)

## STARTERS

- Seasonal Soup of the Day, Sourdough Bread [GFA | PB] (1,2,7,13)
- Korean Gochujang Chicken, Chilli, Honey & Soy Sauce, Sweet Pickled Vegetables, Onion Seeds [GF] (9,11,13,14)
- Prawn & Crayfish Cocktail, Pickled Cucumber, Slow Roast Cherry Tomatoes, Gem Lettuce [GF] (1,3,4,5,9,11,14)
- Roast Butternut & Goats Cheese Tart, Crisp Salad, Sage & Pinenut Pesto (2,4,7,9,10,11,13,14)
- Pan Roasted Pigeon Breast, Sweetcorn Puree, Westlands Watercress & Crispy Bacon [GF] (7,13,14)

## ROASTS & MAINS

- 21 Day Aged Roast Beef, Served Pink
- Butter & Sage Roasted Turkey [GF | DFA]
- Roast Loin of Pork, Apple Sauce, Crackling
- Trio of Meats for Two + £6.95 supplement per person
- All Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede, Seasonal Vegetables, Cauliflower Cheese & Traditional Gravy (2,4,7,9,11,13,14)*

Add Pigs in Blankets £5.95 [GF]   Add an Extra Yorkshire Pudding £1.50 (2,4,7)

- Homemade Steak & Ale Pie, Seasonal Vegetables, Triple Cooked Chips, Fries or Creamed Potatoes, Proper Gravy (2,4,7,13)
- Beer Battered Haddock, Homemade Mushy or Garden Peas, Chunky Chips, Tartare Sauce, Lemon [GF] (9,11,13,14)
- Ginger glaze Salmon Supreme, Sweet Potato Penang Sauce, Potato Straws, Pak Choi & Broccoli [GF] (3,5,7,13,14)
- Harissa Quinoa, Zhoug brushed Root Vegetable Skewers, Mint Yoghurt, Beetroot Crisps [PB] [GF] (13,14)

## DESSERTS

- Sticky Toffee Pudding , Butterscotch Sauce, Northern Bloc Vanilla Ice Cream [GF] (4,7)
- Affogato, Northern Bloc Vanilla Ice Cream, Shot of Hot Espresso, Homemade Biscotti (2,4,7,10)
- Trio of Northern Bloc Ice Cream & Sorbet [PBA] (4,7,10)
- Black Cherry Frangipane Crumble Tart, Creme Anglaise, Cherry Gel (2,4,7,10)
- Carrot & Hazelnut Cake, Cream Cheese Frosting, Hazelnut Ice Cream, Orange Gel, Hazelnut Tuile [GF | PB] (10,13)

GF - Gluten Free | GFA - Gluten Free Available | PB - Plant Based | PBA - Plant Based Available  
All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering.  
If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables over six guests.  
1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.