



Sunday Menu

Starters

Crispy brie wedges with cranberry & chilli jam | V 🌶️

**Thai cod & prawn fishcake with baby coriander,
spring onion & Thai green aioli** | GF 🌶️

Creamy Garlic Mushrooms
on butter roasted ciabatta | V

Sunday Roast

Slow Roasted Beef Brisket
Honey Glazed Roast Gammon

Bacon Wrapped Butter Roasted Chicken Breast with Pork & Sage Stuffing

Chestnut & Pumpkin Seed Nut Roast | V

All roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

Feeling hungry? Add your extras...

Cauliflower Cheese - serves 2 - £5 / serves 4 - £10

Smoked Honey Glazed 'Pig in Blanket' - £2.50

'Add a slice' of either Beef or Gammon - £3.50

Extra's Platter - Yorkshires, potatoes & 'Pigs in Blanket' - serves 2 - £6 / serves 4 - £12

Mains

Handmade braised lamb pie

in shortcrust pastry with creamy mash, winter vegetables, red wine & rosemary gravy

Handmade cheese & onion pie

in shortcrust pastry with creamy mash, winter vegetables, red wine & fresh herb gravy | V

Hand Battered Cod & Chips

served with rustic chips, garden peas, lemon & tartare sauce

Slow Cooked Chunky Beef Chilli

with rice, nachos, sour cream & lime wedge 🌶️🌶️



Sunday Menu

Children's Menu

Slow Cooked Beef Brisket

with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

Honey Glazed Roast Gammon

with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

Pigs in Blankets, Chips & Beans

(vegetarian sausage available)

Battered Cod & Chips

served with garden peas

Desserts

Lemon, lime & ginger pavlova with fresh berries & ginger syrup | **GF** | **V**

Apple & blackberry crumble with Devonshire custard | **V**

Cinnamon swirl cheesecake with caramel sauce | **V**

Selection of Yarde Farm ice creams | **V** | **GF**

Fruit sorbets | **GF** | **VGN**

2 scoops

ADULTS

2 Courses £26

3 Courses £30

CHILDREN

2 Courses £20

3 Courses £24

(V) = Vegetarian (GF) = Gluten Free