



Sunday lunch

19th October 2025

To start...

Baked goats cheese, sun dried tomato and pine nut salad (v) **

Soup of the day, mini roll, salted butter (v) (ve) (gf op)

Salt & pepper squid, garlic mayo, rocket salad

Venison & game bird terrine, plum chutney, crostini (gf op)

To follow...

Roasted sirloin of beef (gf op)

Roasted loin of pork (gf op)

Plated with roasties, honey roasted parsnip & carrot, savoy cabbage, Yorkshire pudding & gravy, with sides of cauliflower cheese and garden peas

Mushroom & chestnut wellington (v) (ve)**

Plated as above but with vegetarian sides and vegetarian gravy

Weston's Vintage battered cod & chips, tartare sauce, mushy peas *

To finish...

Spiced apple & sultana crumble, custard (gf op)

Sticky toffee sundae, vanilla ice cream, toffee sauce

Lemon tart, Chantilly cream, raspberry coulis

Affogato **

Selection of Rowlestone ice creams and sorbets

One Course 19

Two Course 25

Three Course 30

Please let your server know if you have any allergies or intolerances to any foods or ingredients.

*may contain bones

**contains nuts

***contains shellfish