



Proper Sunday Lunch

Sunday 11.30am-5.00pm

Main- £15.00, 2 Courses- £19, 3 Courses £23

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Starters:

- Pressed Ham Hock Terrine w/ Homemade Piccalilli & Sourdough
- Cerney Ash Goats Cheese Souffle w/ Leek Straw & Walnut Dressing (v)
 - Classic Caesar Salad w/ Parmesan & Croutons
 - Fricassee of Wild Mushrooms on Sourdough Toast (ve)

Mains:

- Proper Fish & Chips, Battered Haddock, Hand Cut Chips, Mushy Peas & Homemade Tartare Sauce
- Roast Rib of Doveridge Beef w/ Roast Potatoes, Pickled Red Cabbage, Roast Carrots, Yorkshire Pudding, Ale Gravy & Horseradish Hollandaise
 - Butter Roasted Chicken w/ Roast Potatoes, Pickled Red Cabbage, Roast Carrots, Sage Gravy & Proper Bread Sauce
- Twice Cooked Nottinghamshire Pork Belly w/ Roast Potatoes, Pickled Red Cabbage, Roast Carrots, Sage Gravy & Baked Apple Sauce
- Butternut Squash 'Shepherd's Pie' w/ Roast Potatoes, Greens, Maple Roast Carrots & Veggie Gravy (ve)

Sides:

House Fries (ve) £4.95, Buttered Greens (v) £3.95, Beef Dripping Hand Cut Chips £3.95, Garden Salad (ve) £3.95, Cauliflower Cheese (v) £3.95, Pigs in Blankets £4.95

Desserts:

- Yorkshire Pudding w/ Strawberry & Black Pepper Jam & Cream (v)
 - Lemon Tart w/ Raspberry Compote (v)
- Rum Sticky Toffee Pudding w/ Vanilla Ice Cream (v)
 - Warm Bakehouse Brownie w/ Vanilla Ice Cream (v)

Please advise our staff of any allergens, all our food is made onsite, and in some cases can be adapted for you.

(v) Vegetarian (VE) Vegan (GF) Gluten Free