

# SUNDAY LUNCH MENU

Why not begin with a Bloody Mary?? - £6

to start

Salt baked beetroot, walnut + apple salad (gf)

Crab cakes, curry mayo + pickled turnip

Pork + duck liver terrine, cornichons, pear chutney (gfo)

Pickled mackerel on toasted sourdough + sardine ketchup (gfo)

Brawn, piccalilli + cornichons

followed by

Medium rare Hereford dry aged rump of beef, yorkie + roast potatoes (gfo)

Saddleback pork belly, onion, apple sauce + roast potatoes (gf)

Salt marsh slow cooked shoulder of lamb, roast potatoes + lamb gravy (gf)

Pumpkin, chestnut + mushroom wellington, roast potatoes + gravy

Fish dish of the day (gf)

All served with cabbage, peas, cavolo nero; cauliflower + broccoli cheese; honey + mustard glazed parsnips

for afters

Apple + berry crumble with ice cream or custard (gfo)

Sticky toffee pudding, toffee sauce + vanilla ice cream

White chocolate + blackberry cheesecake, blackberry sorbet

Cheese, chutney + biscuits

£2 supplement

Two courses £21

Three courses £25

Please inform our staff of any allergies