

# Sunday Luncheon

## Starters

- HOMEMADE SOUP OF THE DAY  
WARM BREAD ROLL  
(MGF) (V) 7.50
- CARAMELISED PORK BELLY BITES  
KIMCHI MAYO & ASIAN SALAD 9.50
- BEETROOT CURED SALMON  
BLINIS & CAVIAR  
(MGF) 11.00
- BUTTERNUT SQUASH RISOTTO  
SAGE & CRISPY ONION  
(V) (GF) (CAN BE VEGAN) 9.50
- SMOKED DUCK BREAST  
BEETROOT & BLACKBERRIES  
(GF) 12.00
- TEMPURA FRIED MUSHROOMS  
CHILLI & SOY GLAZE  
(V) (VE) 9.00

## Sides

- CHIPS 4.00  
EXTRA GREENS 4.00

ALL OUR ROAST DINNERS INCLUDE SEASONAL VEG & CAULIFLOWER CHEESE SERVED FAMILY STYLE. SOME FOODS MAY CONTAIN NUT TRACES.

## Mains

- ROAST ORCHARD PORK LOIN  
YORKSHIRE PUDDING, PARSNIP,  
ROAST POTATOES, GRAVY,  
BURNT APPLE & CRACKLING  
(MGF) 17.50
- ROAST LEICESTERSHIRE SIRLOIN BEEF  
YORKSHIRE PUDDING, CARROT,  
ROAST POTATOES & GRAVY  
(MGF) 18.00
- ROAST LEG OF LAMB  
YORKSHIRE PUDDING, PARSNIP,  
ROAST POTATOES & GRAVY  
(MGF) 18.50
- TRIO OF MEATS  
PORK, BEEF, LAMB  
YORKSHIRE PUDDING, PARSNIP,  
ROAST POTATOES & GRAVY  
(MGF) 19.00
- VEGETARIAN ROAST  
VEGETARIAN SAUSAGE, YORKSHIRE PUDDING,  
PARSNIP, ROAST POTATOES AND GRAVY  
(V) (MGF) 14.00
- GRILLED SEABASS  
ROASTED CAULIFLOWER, POTATO ROSTI, ROAST  
TOMATO & CAPER BUTTER  
(GF) 25.00
- PUMPKIN GNOCCHI  
PARMESAN & ROCKET  
(V) 16.00
- VEGAN PIE 17.50

(V) - VEGETARIAN  
(VE) - VEGAN  
(MGF) - CAN BE MADE GLUTEN FREE  
(GF) - GLUTEN FREE

Drink • Dine • Celebrate • Sleep