

SUNDAY LUNCH

NIBBLES

Garlic & thyme marinated olives (Vegan GD) £5.50 Marinated olives, feta & sun blush tomatoes (VG) £6.50
Deep fried whitebait with lemon & tartare sauce (D) £6.95 Warm breads, balsamic vinegar & olive oil (x3 Vegan D) £5.95
Honey whipped feta with warm flatbread (V) £6.50 Honey, sherry & garlic chorizo (GD) £8.95

START

Soup of the day, served with warm bread & Netherend farm butter (Vegan option available GD no bread) £7.95
Thai style crab cakes rice noodle salad, sweet chilli sauce £8.95
Chicken liver parfait caramelised onion chutney, toasted brioche £9.45
Deep fried camembert dressed leaf, red onion jam (V) £8.45

MAIN

All roasts are served with Yorkshire pudding, gravy, roast potatoes, steamed & roasted vegetables & cauliflower cheese.
Gravy can be served separately just let us know
Roast sirloin of beef (GD without Yorkshire & cauli cheese) £24.95
Roast leg of lamb (GD without Yorkshire & cauli cheese) £24.95
Slow roasted belly pork sage & onion stuffing, crackling, apple sauce £24.95
Lentil & bean roast (V, Vegan, GD without Yorkshire & cauli cheese) £22.95
Beetroot wellington creamy mash, sautéed greens, red wine sauce (Vegan D) £22.95
Baked salmon fillet lemon parmesan & herb crust, steamed tender stem broccoli, buttered new potatoes, salmon caviar & dill emulsion (G no crust) £23.95

SIDES

Creamy mash (VG) £4.95 Dauphinoise potatoes (VG) £6.25 Buttered spinach (VG) £5.25 Creamed leeks (VG) £5.45

DESSERT

Ice cream can be served in addition with all desserts, £1.25 supplement
White chocolate & MALTESERS* cheesecake & vanilla ice cream (V) £8.95
Espresso crème brûlée brandysnap (VG no snap) £8.95
Strawberry & elderflower mess prosecco whipped cream, meringue (VG) £8.45
Chocolate brownie chocolate sauce, vanilla ice cream (Vegan D) £7.95
Brioche bread & butter pudding toffee sauce, custard (V) £8.95
Glazed lemon tart vanilla Chantilly, raspberries (V) £8.45
Ice creams & sorbets served with mini meringues, toffee popcorn, marshmallows & berries (V, without marshmallows)
1 scoop £3.95 2 scoops £5.95 3 scoops £7.95

Choose from:

Ice cream: vanilla, Belgian chocolate, honeycomb, strawberry, rum & raisin, sea salt caramel, mint choc chip, raspberry ripple
Vegan ice cream: vanilla, chocolate, strawberry Sorbet: mango, raspberry, lemon, champagne

Selection of cheeses with apple & homemade chutney served with either bread or biscuits (Gluten free biscuits available) £11.95
Choose any 3: brie, sage derby, mature cheddar, smoked applewood, blue stilton, white stilton & apricot, kidderton ash goat, black bomber extra mature cheddar



Scan QR code to view allergen information. Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets. Please always inform your waiter of any allergies or intolerances before placing your order. Detailed allergen information is available on request. Some of our dishes may contain alcohol, please inform your waiter if intolerant. We handle nuts in our kitchen & therefore cannot guarantee that any of our dishes are completely free from nuts.

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