

SUNDAY LUNCH

FIXED PRICE

2 COURSES £30 3 COURSES £37

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)
Thai style crab cakes, rice noodle salad, sweet chilli sauce
Chicken liver parfait, caramelised onion chutney, toasted brioche
Deep fried camembert, dressed leaf, red onion jam (V)
Atlantic prawns in a lightly spiced coriander sauce, fried bread

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)
Roast leg of lamb (GD without Yorkshire & cauli cheese)
Slow roasted pork belly, sage & onion stuffing, crackling, apple sauce
Lentil & bean roast (V, Vegan, GD without Yorkshire & cauli cheese)
Beetroot wellington, creamy mash, sautéed greens, red wine sauce (Vegan D)
Baked salmon fillet, lemon parmesan & herb crust, steamed tender stem broccoli,
buttered new potatoes, salmon caviar & dill emulsion (G no crust)

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)
Espresso Crème Brûlée, brandy snap (VG no snap)
Strawberry & elderflower mess, prosecco whipped cream, meringue (VG)
Chocolate brownie, chocolate sauce, vanilla ice cream (Vegan D)
Brioche bread & butter pudding, toffee sauce, custard (V)
Glazed lemon tart, vanilla Chantilly, raspberries (V)



Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.
Please always inform your server 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 server if intolerant.

We handle nuts in our kitchen & therefore cannot guarantee that any of our dishes are completely free from nuts.

MALTESERS is a trade mark of the Mars Group of Companies *This product is not made by, licensed or endorsed by the Mars Group of Companies.
We do not apply service charge to any bills, & 100% of any gratuity left (cash or card) go to our staff, shared fairly.

SUNDAY LUNCH PRE-ORDER FORM

Name of booking	Number of guests
Name of organiser	Deposit paid amount
Date of booking	Time
Tel. number	Email

		START						MAIN						DESSERT					
Please specify how you would like your lamb or beef cooked (A as it comes) (C cooked through)		ALLERGIES	Soup <small>(Vegan GD Gluten free bread available)</small>	Crab cakes	Chicken liver parfait	Camembert (V)	Atlantic prawns	Roast sirloin of beef <small>(GD without Yorkshire & cauli cheese)</small>	Roast leg of lamb <small>(GD without Yorkshire & cauli cheese)</small>	Slow roasted pork belly	Lentil & bean roast <small>(V, Vegan, GD without Yorkshire & cauli cheese)</small>	Beetroot wellington <small>(Vegan D)</small>	Baked salmon fillet <small>(G no crust)</small>	White chocolate & MALTESERS® cheesecake (V)	Crème Brûlée <small>(VG no snap)</small>	Strawberry & elderflower mess <small>(VG)</small>	Chocolate brownie <small>(Vegan D)</small>	Bread & butter pudding (V)	Lemon tart (V)
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e.g	Chris P.	Bacon	X					A									X		
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Further information, special requests, allergy information