

SUNDAY LUNCH

SERVED SUNDAY 12-4PM

2 COURSES £30 3 COURSES £37

START

Soup of the day served with warm bread & Netherend farm butter (Vegan GD no bread)

Green lip mussel gratin, garlic & herb butter, panko crumb, lemon

Potted beef, Yorkshire pudding, bone marrow gravy

Butternut squash, carrot, kale & chick pea salad, red wine & maple dressing (Vegan GD)

MAIN

All roasts are served with Yorkshire pudding, gravy, roast potatoes, steamed & roasted vegetables & cauliflower cheese

Roast leg of lamb (GD without Yorkshire & cauli cheese)

Roast sirloin of beef (GD without Yorkshire & cauli cheese)

Slow roasted belly pork, sage & onion stuffing, crackling, apple jelly

Lentil & bean roast (V, Vegan, GD without Yorkshire & cauli cheese)

Pan fried Hake fillet, lobster bisque, prawn, lemon & chervil risotto (G)

Wild mushroom tagliatelle, creamy tarragon sauce, pine nuts, rocket, parmesan, truffle oil (Vegan D no cheese)

SIDES

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

Tenderstem broccoli, soy, sesame & garlic (VGD) £5.25

DESSERT

Ice cream can be served in addition with all desserts, £1.25 supplement

White chocolate & MALTESERS' cheesecake & vanilla ice cream (V)

Irish cream crème brûlée, shortbread biscuit (V, G no biscuit)

Glazed brioche bread & butter pudding with custard & caramel sauce (V)

Apple tarte tatin, vanilla ice cream (Vegan D, please allow minimum 15 minutes cooking time)

Chocolate fudge cake, chantilly cream, chocolate sauce (V)

Ice creams & sorbets (V, without marshmallows) 1 scoop 2 scoops 3 scoops
served with mini meringues, toffee popcorn, marshmallows & berries

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)

Choose any 4: brie, sage derby, mature cheddar, smoked applewood, blue stilton, white stilton & apricot, kidderton ash goat, black bomber extra mature cheddar



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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.

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)																			
			FIRST NAME	SURNAME		Soup (Vegan GD no bread)	Green lip mussel gratin	Potted beef	Butternut squash (Vegan GD)	Roast leg of lamb (GD)	Roast sirloin of beef (GD)	Slow roasted belly pork	Lentil & bean roast (V, Vegan GD, please state if vegan)	Pan fried Hake fillet (G)	Wild mushroom tagliatelle (Vegan D no cheese)	MALTESERS* cheesecake (V)	Crème brûlée (V, G without biscuit)	Bread & butter pudding (V)	Apple tarte tatin (Vegan D)	Chocolate fudge cake (V)	Ice creams & sorbets (V, without marshmallows)	Cheese & biscuits (G free biscuits available)
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Further information, special requests, allergy information