

# SUNDAY LUNCH

## FIXED PRICE

2 COURSES £30 3 COURSES £37

### START

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)  
Salmon & chive terrine, pickled cucumber, horseradish cream, brown bread  
Pan fried pigeon breast, onion purée, sloe gin sauce (G)  
Beetroot, roasted squash & cashew nut chartreuse, watercress, basil oil (Vegan GD, contains nuts)  
Roulade of octopus, mussels, whitebait & citrus vinaigrette

### 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 belly pork, sage & onion stuffing, crackling, apple sauce  
Lentil & bean roast (V, Vegan, GD without Yorkshire & cauli cheese)  
Pan fried sea bass fillet, crayfish, prawn & lemon tagliatelle, lobster bisque sauce  
Caramelised onion tarte tatin, garlic mash, lemon roasted tender stem, balsamic jus (Vegan D)

### 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  
Sticky toffee pudding, toffee sauce, honeycomb ice cream (V)  
Baked egg custard tart, vanilla mascarpone (V)  
Apple & blackberry crumble, custard (Vegan GD option available)  
Chocolate mousse, textures of chocolate & coffee (contains nuts)  
White chocolate & MALTESERS\* cheesecake & vanilla ice cream (V)  
Selection of cheeses with apple & homemade chutney served with either bread or biscuits (Gluten free biscuits available)



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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 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 (Vegan option available GD no bread)	Salmon & chive terrine	Pan fried pigeon breast (G)	Nut chartreuse (Vegan GD, contains nuts)	Roulade of octopus	Roast sirloin of beef (GD without Yorkshire & caul cheese)	Roast leg of lamb (GD without Yorkshire & caul cheese)	Slow roasted belly pork	Lentil & bean roast (V, Vegan, GD without Yorkshire & caul cheese)	Pan fried sea bass fillet	Caramelised onion tarte tatin (Vegan D)	Sticky toffee pudding (V)	Baked egg custard tart (V)	Apple & blackberry crumble (Vegan GD option available)	Chocolate mousse (contains nuts)	White chocolate & MALTESERS' cheesecake (V)	Cheese & biscuits (G free biscuits available)
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Further information, special requests, allergy information