

SUNDAY LUNCH

FIXED PRICE

2 COURSES £30 3 COURSES £37

NIBBLES

Garlic & thyme marinated olives (Vegan GD) £5.75 Marinated olives, feta & sun blush tomatoes (VG) £6.50
Deep fried whitebait with lemon & tartare sauce (D) £6.95
Warm house baked bread, sea salt, balsamic vinegar & olive oil (Vegan D) £6.25
Honey whipped feta with warm flatbread (V) £6.75 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)
Panko breaded brie, caramelised onion chutney, frisée & apple salad (V)
Watermelon, cucumber & feta salad, red onion, mint oil, toasted pumpkin seeds (Vegan GD – feta alternative)
Smoked mackerel, celeriac, horseradish, caper, lemon & dill remoulade (G)
Ham hock & pea terrine, apple gel, crackling, ciabatta crisp, pea shoots (D)

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)
Harissa & maple roasted cauliflower steak, chickpea & apricot tagine, herb pistou (Vegan D)
Pan fried salmon fillet, crushed potatoes, pickled cucumber, watercress, lemon, dill & crème fraîche velouté

SIDES

Creamy mash (VG) £5.25 Dauphinoise potatoes (VG) £6.25 Buttered spinach (VG) £5.25
Sautéed broad beans & baby onions (Vegan GD) £5.45

DESSERT

Ice cream can be served in addition with all desserts, £1.25 supplement
White chocolate & MALTESERS® cheesecake & vanilla ice cream (V)
Brioche bread & butter pudding toffee sauce, custard (V)
Maple & pecan chocolate brownie, chocolate sauce, vanilla ice cream (Vegan D)
Eton mess, whipped cream, meringue, strawberries (VG)
Vanilla crème brûlée, shortbread biscuit (V, G no biscuit)



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)	Panko breaded brie (V)	Salad (Vegan GD – feta alternative)	Smoked mackerel (G)	Ham hock & pea terrine (D)	Roast sirloin of beef (GD without Yorkshire & cauli cheese)	Roast leg of lamb (GD without Yorkshire & cauli cheese)	Slow roasted pork belly	Lentil & bean roast (V, Vegan, GD without Yorkshire & cauli cheese)	Cauliflower Steak (Vegan D)	Salmon fillet	White chocolate & MALTESERS' cheesecake (V)	Bread & butter pudding (V)	Maple & pecan chocolate brownie (Vegan D)	Eton mess (VG)	Vanilla crème brûlée (V G no biscuit)
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e.g	Chris P.	Bacon		X						A							X		
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Further information, special requests, allergy information