

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)

Roasted beetroot, quinoa & seed salad, Tender stem broccoli, pumpkin seed, edamame beans, red cabbage (Vegan, GD)

Smoked salmon, lemon, watercress, brown bread & butter

Chorizo & mushroom cassoulet, creamy tomato, cannellini bean & rosemary sauce, toasted brioche

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)

Wild mushroom gnocchi, pan fried gnocchi & wild mushrooms, roasted celeriac, hazelnut & rocket, truffle dressing (Vegan D)

Lemon & herb crusted salmon fillet, sauté potatoes, buttered leeks & broccoli, saffron cream sauce

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)

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)	Salad (Vegan GD)	Smoked salmon	chorizo & mushroom cassoulet	Roast sirloin of beef (GD without Yorkshire & cauli cheese)	Roast leg of lamb (GD without Yorkshire & cauli cheese)	Lentil & bean roast (V, Vegan, GD without Yorkshire & cauli cheese)	Wild mushroom gnocchi (Vegan D)	Salmon fillet	White chocolate & MALTESERS' cheesecake (V)	Bread & butter pudding (V)	Maple & pecan chocolate brownie (Vegan D)	Vanilla crème brûlée (V G no biscuit)
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Further information, special requests, allergy information															