



SUNDAY LUNCH

Served from midday until we run out!
Booking advised to avoid disappointment.

This menu is not available during the summer school holidays.

WHILE YOU WAIT

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| Warm ciabatta, extra virgin olive oil, aged balsamic, Cornish sea salt, cracked black pepper <i>v</i> | 3.50 |
| Marinated jumbo green olives, lemon, chilli, garlic, dill & spices <i>v gf</i> | 3.50 |
| Chargrilled garlic ciabatta <i>v</i> | 3.50 |

ROAST

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| Aubrey Allen dry-aged roasted beef
Homemade horseradish sauce | 13.00 |
| Locally sourced slow roasted pork
Homemade apple sauce, sage & onion pork stuffing, crackling | 13.00 |
| Homemade lentil loaf <i>v</i> | 11.00 |

All served with homemade Yorkshire pudding, roast potatoes, swede & carrot mash, broccoli & cauliflower cheese, buttered greens

DESSERTS

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| Double chocolate and orange brownie, vanilla ice cream <i>gf</i> | 6.00 |
| Sticky toffee pudding, salted caramel ice cream, caramel sauce | 6.00 |
| Hot chocolate fudge sundae bowl <i>gf</i>
Salted caramel & chocolate ice cream, chocolate sauce, fudge pieces, meringue pieces | 6.00 |
| Ice cream selection <i>gf</i> | 5.50 |
| Sorbet selection <i>gf</i> | 5.50 |

gf = gluten free v = vegetarian

A concise list of common allergens contained in our food is available on request. Please note it is possible that all of our dishes may contain traces of any common allergen.