OCTOBER 2026

# Sunday Lunch

## TO START

**PRAWN COCKTAIL, SRIRACHA SEAFOOD SAUCE, COS LETTUCE, CUCUMBER, WHIPPED BUTTER & BREAD ROLL**
(FISH, SHELLFISH, EGG)

**CHEF'S SOUP OF THE DAY, WHIPPED BUTTER & BREAD ROLL**
(DAIRY, GLUTEN)

**ISLE OF WIGHT TOMATOES, BURATTA, PESTO DRESSING & TOASTED PINENUTS**
(DAIRY)

**HAM HOCK TERRINE, APPLE CHUTNEY & BRIOCHE TOAST**
(GLUTEN, EGG, DAIRY, SULPHITES)

## TO FINISH

**SPICED STICKY TOFFEE PUDDING, TOFFEE SAUCE, RUM & RAISIN CE CREAM**
(DAIRY, EGG, GLUTEN)

**VANILLA BASQUE CHEESECAKE, BERRY COMPTE, CHANTILLY CREAM & SHORTBREAD CRUMB**
(DAIRY, GLUTEN)

**APPLE, SULTANA, CINNAMON CRUMBLE & HOME-MADE VANILLA CUSTARD**
(DAIRY, EGG)

**APPLEWOOD, STILTON & BRIE, CHUTNEY, GRAPES & WATER BISCUITS** (DAIRY, GLUTEN)

## TO FOLLOW

**SLOW ROASTED PORK BELLY, APPLE COMPOTE YORKSHIRE PUDDING & ROAST GRAVY**

**OR**

**ROAST SIRLOIN OF BEEF, YORKSHIRE PUDDING & ROAST GRAVY**

**OR**

**ROASTED CROWN OF LEMON & THYME CHICKEN, PORK STUFFING SAUSAGE MEAT CUMBERLAND CHIPOLATA WRAPPED IN STREAKY BACON, YORKSHIRE PUDDING GRAVY**

**OR**

**MUSHROOM WELLIEGTON, YORKSHIRE PUDDING & GRAVY**

## ALL SERVED WITH

ROASTED CORNISH POTATOES
ROASTED CAULIFLOWER, LEEK & THREE CHEESE BAKE, SLOW BRAISED SPICED RED CABBAGE
HONEY ROASTED CARROT, TENDERSTEM BROCCOLI, HOME-MADE GRAVY
(GLUTEN, DAIRY, EGG)

**MARKET FISH OF THE DAY**
ASK A MEMBER OF STAFF FOR DETAILS

**1 COURSE - £23.50 | 2 COURSES - £29.50 | 3 COURSES - £35.50**