



## SUNDAY LUNCH

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

Please note, this menu is not available during Christmas week or 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<br>Homemade horseradish sauce                                 | 15.00 |
| Locally sourced slow roasted pork<br>Homemade apple sauce, sage & onion pork stuffing, crackling | 14.00 |
| Homemade lentil loaf <i>v</i>  | 13.00 |

*All served with homemade Yorkshire pudding, roast potatoes & parsnips, swede & carrot mash, broccoli & cauliflower cheese, braised cabbage & 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><br>Salted caramel & chocolate ice cream, chocolate sauce, fudge pieces, meringue pieces | 6.50 |
| 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.