

SUNDAY LUNCH MENU

2 COURSES 17.95 | 3 COURSES 21.95

STARTERS

SEASONAL SOUP (v, ve, gfo)

Warm crusty bread & churned butter

CHICKEN & CHORIZO TERRINE (gfo)

Spiced apple chutney & toasted focaccia

DEVILLED MUSHROOMS (v, gfo)

Button mushrooms, garlic & shallot cream sauce & toasted ciabatta



CRISPY SALT & PEPPER SQUID (f, gf)

Garlic aioli, fresh chillies & black pepper

ROASTS

Our family roasts are served with fluffy roasted potatoes, seasonal vegetables, unlimited Yorkshire puddings & jugs of gravy.

ROAST BEEF (gfo)

Roast rump of beef

ROAST CHICKEN (gfo)

Roast chicken breast

ROAST PORK (gfo)

Roast loin of pork

ROAST BUTTERNUT SQUASH (v, ve, gf)

Sage, hazelnut, wild mushroom & shallot stuffing

RED ONION & GOATS' CHEESE TART (v)

Heritage tomato & beetroot salad



DESSERTS

BAKED VANILLA CHEESECAKE (v, gf)

Raspberry coulis & winter berry compote

BENNETTS ICE CREAMS & SORBETS (v, veo, gf)

Vanilla, chocolate & strawberry ice cream or mango, lemon and raspberry sorbet, crispy biscuit tuile

DARK CHOCOLATE BROWNIE (v, veo, gfo)

White chocolate sauce & milk chocolate ice cream

WARM PEAR FRANGIPANE TART (v, n)

Crunchy pistachio ice cream



EXTRAS

Cumberland 'pigs in blankets'	3.00
Extra roasted potatoes (v, ve, gf)	3.50
Creamy mash (v, veo, gf)	3.00
Cauliflower cheese (v, gf)	3.50
Braised red cabbage (v, gf, a)	3.00
Extra seasonal veg (v, veo, gf)	3.00

FOR A FULL LIST OF OUR ALLERGENS AND DIETARY ADVICE
PLEASE SEE OUR MAIN MENU