



Sunday Lunch

Starters

Potted gammon with
peppered pineapple chutney
& Irish soda bread **DF**

Smoked mackerel pâté,
pickled cucumber &
kohlrabi with wholegrain
sourdough, pea shoots,
wasabi cream

Heritage tomato salad,
burrata, basil & shallot
vinaigrette **V**

Mains

Roasted lamb, sausage and sage stuffing, Yorkshire pudding,
roast potatoes, seasonal vegetables, red wine jus **GFO**

Roast pork, sausage and sage stuffing, Yorkshire pudding,
roast potatoes, seasonal vegetables, red wine jus **GFO**

Leek and mushroom nut loaf, Yorkshire pudding,
roast potatoes, seasonal vegetables, vegetable gravy **V VGO N**

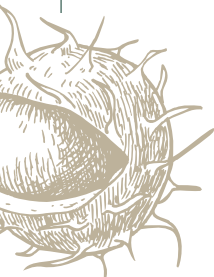


Desserts

Guinness chocolate cake
with caramel sauce &
honeycomb ice cream **V**

Red berry delice,
macerated strawberries
& meringue kisses

Mango, passionfruit & white
chocolate roulade with
raspberry compote **V GF**



Three courses for **£35**

V vegetarian **VO** vegetarian option on request **VG** vegan **VGO** vegan option on request

GF gluten free **GFO** gluten free option on request **DF** dairy free **N** contains nuts

If you have a food allergy, intolerance, or other dietary requirements - please speak to a member of staff