

# Sunday Lunch

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## Starters

### **Creamy Garlic Mushrooms** GFO V

Served on Local Sourdough £8.25

### **Panko Calamari**

Black Pepper Mayo & Lime £8.95

### **Cajun Halloumi Fries** V

House Chilli Ketchup £8.95

### **Bruschetta** VE GFO V

Onions, Tomatoes & Basil on Local Sourdough with Balsamic £7.95

## Classic Roasts

### **Dry Aged Topside Of Beef £18.95** GFO

### **Welsh Leg Lamb £19.95** GFO

### **Butter Baked Chicken Breast £17.95** GFO

All Served With Duck Fat Roasties, Buttered Cabbage & Leeks, Garden Peas, Swede Mash, Honey Roasted Carrots, Yorkshire Pudding, Sausage Meat Stuffing & Bottomless Pan Gravy.

### **Chef's Seeded Roast £17.95** V VE

Served with Olive Oil Roasties, Roasted Carrots, Garden Peas, Cabbage & Leeks with Chef's Shallot Vegetable Gravy

## Accompaniments

Homemade Cauliflower Cheese £5.95

Additional Gravy & Sauces Available Upon Request - Please ask Us!

If You Have Any Intolerances Or Allergies Please Inform Your Server.

V Vegetarian VE Vegan VEO Vegan Option GF Gluten Free GFO Gluten Free Option

# Kids Sunday Lunch

## Mains

**Kids Butchers Sausage £9.95** GF

**Dry Aged Beef £10.95** GF

Served With Beef Dripping Roasties, Buttered Cabbage & Leeks, Garden Peas, Swede Puree, Honey Roasted Carrots, Yorkshire Pudding, Sausage meat Stuffing & Bottomless Pan Gravy.

**Chef's Seeded Roast** V VE **£9.45**

Served with Olive Oil Roasties, Roasted Carrots, Garden Peas, Cabbage & Leeks with Chef's Shallot Vegetable Gravy

**Buttermilk Chicken Goujons £9.95**

Triple Cooked Chips & Garden Peas

Additional Gravy & Sauces Available Upon Request - Please ask!

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