# SUNDAY LUNCH



#### SIDES

All £4

Cauliflower Cheese (v)

Braised Red Cabbage (vn) (gf)

Pigs in Blankets

Tender stem broccoli, chilli, almonds (vn)(gf)

Rocket, slow roast tomato and shaved parmesan salad

Roast Potatoes (vn)

## DESSERT

White chocolate and raspberry iced parfait Toasted pistachio nuts	£6
Fresh fruit custard tart Raspberry coulis	£6
Vegan lemon cheesecake Berry compote	£6
Double Chocolate Brownie Warm with chocolate sauce, salted caramel ice cream (gf)	£7
Selection of Cheeses Crackers, celery, grapes and chutney (v)	£10
Raspberry Crème Brullee Shortbread biscuit	£6
Selection of Ice Cream and Sorbet Caramel, raspberry or chocolate sauce (v) (vn options)	£5

#### NIBBLES

All £4

Lemon and garlic marinated Noccillia Olives

Smoked Almonds Warm

Mixed Smoked Nuts

Chilli Bites

Sourdough

with butter, olive oil and balsamic vinegar

### ROASTS

Roast Sirloin of Beef with horseradish sauce	£19	
Roast Leg of Lamb with mint sauce	£18	
Roast half chicken,	£17	
with stuffing, bread sauce & pigs in blankets		
Vegetable Nut Roast (v)	£15	
All served with homemade Yorkshire puddings, parsnips, carrots, roast potatoes, greens and creamed leeks		
Fillet of Sea Bass, Lyonnaise Potatoes, salsa verde £16		
Wild Mushroom arancini, tomato and basil sat	uce £15 (v)	
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