



# Sample Sunday Menu

11th January 2026

## Starters

8.90

**King Prawn & Avocado Cocktail**, Sriracha Marie Rose Sauce & Gem Lettuce  
**Salmon Gravlax**, Dill Crème Fraîche, Pickled Cucumber & Sourdough  
**Duck Liver Parfait**, Toasted Brioche, Blackberry & Apple Gin Jam  
**Creamy Truffle Garlic Mushrooms**, Toasted Brioche Crouté  
**Salt Baked Beetroot**, Goats Cheese, Candied Walnut & Beetroot Reduction  
**Cream of Broccoli & Stilton Soup**, Toasted Sourdough

## Mains

18.90

*All served with Seasonal Vegetables & Cauliflower Cheese*

**Roast Topside of British Beef**, Roast Potatoes, Yorkshire Pudding & Stockpot Gravy  
**Roast Pork Loin**, Sage & Onion Stuffing, Roast Potatoes, Yorkshire Pudding & Stockpot Gravy  
**Roasted Chicken Breast**, Sage & Onion Stuffing, Roast Potatoes, Yorkshire Pudding & Stockpot Gravy  
**Cranberry & Chestnut Nut Roast**, Caramelised Onion Gravy, Roast Potatoes & Yorkshire Pudding (V)  
**Steak & Stilton Shortcrust Pie**, Roast Potatoes & Stockpot Gravy  
**Pan Roasted Salmon Fillet**, Crushed New Potatoes, Stem Broccoli, Crispy Kale, Hollandaise Sauce  
*Smaller portions are available, please ask!*

## Desserts

8.90

**Belgian Chocolate Brownie** with Salted Caramel Ice Cream & Chocolate Sauce  
**Sticky Toffee Pudding** with Vanilla Ice Cream & Biscoff Crumb  
**Apple & Rhubarb Crumble** with Double Cream Custard  
**Lemon & Blueberry Posset** with Amaretti Biscuits  
**Raspberry & White Peach Cheesecake** with Red Berry Compote  
**Affogato**; Vanilla Ice Cream with a Double Shot Espresso

IF YOU HAVE ANY INTOLERANCES OR ALLERGENS PLEASE LET A MEMBER OF STAFF KNOW  
BEFORE ORDERING