

Sunday Lunch Menu

2 Courses £15.75 3 Courses £19.75

Starters

Chef's soup of the Day [V][VE]

Chef's homemade soup using the finest locally sourced ingredients, served with a toasted Pecorino crouton.

Mediterranean Croquettes [V]

A medley of Mediterranean vegetables infused in mash potato coated in breadcrumbs served on a tomato salad with a tomato salsa dip.

Pâté

Smooth chicken liver & cognac pate garnished with sweet chutney served with wholemeal toast.

Thai Fishcakes [F]

Thai spice infused cod, prawns and salmon combined with potato and spring onions, served with a sweet chilli side dipping sauce.

Mains

Traditional Sunday Roast

A choice of meats served with thyme roasted potatoes, creamed potatoes, homemade Yorkshire pudding, seasonal vegetables, apple stuffing and a rich homemade gravy.

Add Extra Meats, Roast Potato, Yorkshire Pudding.

Under 11s Traditional Sunday Roast available

Chicken & Mushroom Pie

A short crust pie served with our Sunday roast potatoes, seasonal vegetables and rich homemade gravy.

Beetroot, Brie & Walnut Wellington [V][M]

Our vegetarian option, served with thyme roasted potatoes, creamed potatoes, homemade Yorkshire pudding, seasonal vegetables, apple stuffing and homemade vegetarian gravy.

Fish and Chips [F]

A large cod fillet coated in our crispy Tiger ale batter served with Stamford chips, mushy peas and a slice of lemon.

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Desserts

Sticky Toffee Pudding

Hot sticky toffee pudding served with a rich toffee sauce and vanilla ice cream.

Eton Mess [GF]

Wild berries, meringue, fruit compote and whipped cream, topped with a fresh strawberry.

Apple Crumble

Homemade apple crumble served with a choice custard or vanilla ice cream