

All our Sunday dishes are written up on Chalkboards weekly, and change every week to reflect the freshest ingredients in our kitchen.

## Example Sunday Lunch Menu (Prices subject to change based on market prices) Please inform us of ANY dietary requirements.

## Mains

All Roasts served with Seasonal Vegetables and Roast Potatoes

Roast Beef Sirloin with Homemade Yorkshire Pudding and Fresh Horseradish £17.50

Roast Orchard Pork Loin with Sausage Meat and Apricot Stuffing, Homemade Yorkshire Pudding and Apple Sauce £16.50

Chicken wrapped in Bacon with Apricot and Sausage Meat Stuffing, Homemade Yorkshire Pudding, and Cranberry Sauce £15.50

Extra Yorkshire Pudding £1.50 Children's Roast £7.50

Crab, Prawn and Sea Bass Herb Fishcake with Tartare Sauce, and Side Salad and Lemon Dressing £14.00

Smoked Salmon Salad with Green Beans and Confit Tomato, Soft Boiled Egg, Honey & Mustard Dressing, and Horseradish Potato Salad £14

Caramelised Red Onion Tartlet with Smoked Cheddar, Almond Pesto, Roast Potatoes and Side Salad £14

Smoked Sweet Potato and Quinoa Salad with Crushed Avocado, Hummus, Wild Rocket and Lemon Oil £13

## Homemade Desserts £7.50

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Chocolate Brownie with Chocolate Fudge Sauce, Caramelised White Chocolate and Raspberry Sorbet

Roasted Pineapple with Coconut Caramel, Mango Sorbet, Coconut Gel and Candies Cashews (ve, gf)

Apple and Summer Berry Crumble with Vanilla Custard

Raspberry Parfait with Coconut Sorbet, Honeycomb and White Chocolate

Cheese Selection £8.50

An optional 10% service charge is added to all bills.