



SUNDAY LUNCH

TO BEGIN

BACK TO THE 70S PRAWN COCKTAIL £8.50

FRESH HOMEMADE SEASONAL SOUP £6.00 (V)(VG)

BEETROOT SALAD WITH GOATS CHEESE & WALNUTS £8.00 (V)

FRESH TOMATO & BASIL BRUSCHETTA £7.00 (V)(VG)

GAME PATE SERVED WITH RUSTIC BREAD & CHUTNEY £8.00

ROAST

BEEF SIRLOIN £16.00

PORK £14.00

CHICKEN £14.00

BEETROOT WELLINGTON (V) £13.00

PLEASE ALLOW 20 MINS COOKING TIME

SUET PUDDING £14.00

SERVED WITH ALL THE TRIMMINGS

BEER BATTERED FRESH LOIN OF COD

SERVED WITH CARPENTERS CHIPS & GARDEN PEAS £16.00

2 X 4OZ BEEF BURGERS, MATURE CHEESE, SMOKED BACON & PICKLES
SERVED IN A BRIOCHE BUN & CARPENTERS CHIPS £14.00

Please discuss any allergies & intolerances with us before ordering.
For full details see overleaf.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other food allergens are present.

Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance or Coeliac disease, please let us know in advance.

Other options may be available - please ask in-house about your dietary requirements.

Fish dishes may contain bones. All weights are approximate uncooked.

Menu subject to availability / change.

(V)=Vegetarian (VG)=Vegan.

Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination/contact with other allergens.

Cereals containing gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination/contact which may therefore affect those who are extremely sensitive.

If you are unsure which of our products go through the deep fryer please ask a member of staff.