

SUNDAY LUNCH MENU
SERVED 12:00 - 17:00

STARTERS

Soup of the Day Homemade soup of the day, accompanied by warm, crusty bread and butter (GF)(V)&(Vg) available	7
Ham Hock Terrine Ham hock terrine, served alongside a medley of pickled gherkins and red onions. Accompanied by zesty mustard mayo and grilled ciabatta bread	8
Pea and Mint Fritters Pea and mint fritters served with cucumber, red onion and peashoot salad and our delicious home made chilli jam (GF)(V) & (Vg)	7
Breaded Brie Bites Served on a bed of fresh salad leaves, accompanied with a luscious caramelised sticky red onion marmalade (V)	7
Traditional Prawn Cocktail Succulent prawns, nestled on a bed of crisp cos lettuce and refreshing cucumber, are elegantly paired with our signature Maria Rose sauce. Served with brown bread and butter (GF available)	7.5

MAINS

Beef Burger 100% Beef burger in a toasted sesame bun, English mustard mayo, cheese, gherkins, red onions, Cos lettuce; crisp cider battered onion rings, skinny fries and home made slaw (GF available)	16
Ham, Egg and Chips Local butchers ham, two free range eggs, chips and peas	14
Fish and Chips Market fresh fish of the day, encased in crispy cider batter, served with a side of golden chips, peas, and our homemade tartar sauce (GF)	15
Cajun Sweet Potato Roulade A sweet potato roulard filled with creamy vegan cheese and a kick of spicy red pepper chutney. Served alongside tender broccoli stems and perfectly roasted carrots and new potatoes (V)(Vg)(GF)	15

ROASTS

Every plate features golden roast potatoes, roasted parsnips and carrots, a medley of fresh seasonal vegetables, and a velvety serving of cauliflower cheese. Our rich, meaty gravy is gluten-free.

Gluten free and Vegan stuffing and cauliflower cheese available upon request.

F&G Sunday Trio	21
A trio of roasted top side beef, tender pork loin crackle and flavourful leg of lamb. Accompanied by our homemade Yorkshire pudding and a caramelized red onion herb stuffing	
Roast Beef Topside	16
Served with a homemade Yorkshire pudding	
Roast Leg of Lamb	18
Served with caramelised red onion and apricot herb stuffing	
Roast Pork Loin	16
With crackling and caramelised red onion and apricot herb stuffing	
Beetroot Wellington	15
Smoked tofu, sweet earthy beetroot, carrots, walnuts and fresh herbs, incased in a vegan pastry and served with vegan gravy (V)(Vg)	
Childrens	
Roast Beef	9
Roast Pork	9
Roast Lamb	10
Extras	
Homemade Yorkshire Pudding	1.5
Roast Potatoes	3.5
Chipolata Sausage Wrapped in Bacon (x2)	4
Cauliflower Cheese	4.5
Roasted Carrots and Parsnips	4
Seasonal Vegetables	4

DESSERTS

Chocolate Brownie	7
Rich, fudgy chocolate brownie, paired with a luscious chocolate sauce and served alongside vanilla ice cream (V)	
Pear Tart Crumble	7
Pastry case filled with succulent pears and crowned with a golden oat and walnut crumble. Accompanied by your choice of velvety custard or creamy vanilla ice cream (V)	
Sticky Toffee Pudding	7
Luscious sticky toffee pudding. Drizzled with a salted toffee sauce and served alongside your choice of vanilla ice cream or rich, indulgent cream (V)	
Cheesecake of the Day (GF)	7
Indulge in our daily selection of cheesecake. Served with a scoop of smooth vanilla ice cream (V)	
Artisan Ice Cream or Vegan Sorbet Selection	
2 scoops	4.5
3 scoops	6.5
Locally produced Ice Cream and Sorbets. Please inquire with your server for the current available choices	

ALLERGY DISCLAIMER

We are happy to cater to allergy requests. Please speak to your server before ordering. Please note that due to all allergens being prepared in our kitchen and because our food is prepared fresh, we cannot guarantee that our food is completely free of all traces of allergens.