



SUNDAY LUNCH

SHARERS

Steak & buttermilk chicken skewers with houmous, olives and flat breads (cbgf) **£18**

Garlic & rosemary studded camembert, toasted artisan breads, chutney, crudites (cbgf) (v) **£17**

Homemade hummouses, toasted flatbread, cheese straws, crudites & marinated olives (cbgf) (cbve) (v) **£12**

STARTERS

Hearty winter soup with harissa oil & warm bloomer (cbgf) **£8**

Winter paté with pickles & toast (cbgf) **£8**

Breaded brie wedges, cranberry compote & dressed leaved (v) **£10**

Homemade Yorkshire pudding with bottomless gravy (v) **£5**

ROASTS

Slow cooked aged Beef striploin **£19**

Rolled roast Pork **£19**

Roast Chicken **£19**

Luxury roast Rib-Eye Steak **£34**

Vegetarian Roast Yorkshire with shallots, wild mushrooms & spinach (v) **£17**

All served with roast potatoes, carrots, parsnips & seasonal greens, homemade Yorkshire pudding & bottomless gravy.

MAINS

Market fish, herb crushed new potatoes, slow braised carrots & samphire, caper & chilli butter (gf) **£23**

Handcrafted Pie of the Day, creamy mash, seasonal green, endless gravy (cbv) **£19-21**

SIDES

Cauliflower Cheese (v) **£7**

Vegetables, leeks & sunny greens (v) **£6**

Pigs-in-blankets **£7**

Tenderstem Broccoli with almonds (v) **£6**

Please advise us of any allergies before you order (gf: gluten free, v: vegetarian, ve: vegan, cb: can be)
12.5% discretionary service charge will be added to your bill