SUNDAY SET MENU

Available every Sunday from 6.30pm

Two courses £21.95 | Three courses £24.95

WHILE YOU WAIT

All 3 for £9.95

Giant green olives **VE** **GF** 3.50 | Proper pork crackling **GF** 3.95 | Freshly baked sourdough bread **V** ✱✱ 4.95

STARTERS

Homemade soup of the day **GF** ✱✱
freshly baked sourdough, salted butter

Catch of the day battered scampi **GF**
homemade tartare sauce

Salt beef croquette **GF**
sauerkraut, mustard mayo, Kingfisher Farm watercress

Broccoli and Norbury Blue cheese tart **GF** **V**
Kingfisher Farm watercress, pickled pear salad

MAINS

Roast sirloin of British beef **GF**
(cooked pink)

Oak smoked half Goosnargh chicken **GF**

Dry aged loin of English pork **'GF**
crackling, cider apple sauce

Trio of roasts **GF** + £3.45
Can't decide which meat to have? Why not have a bit of each?

All of the above are served with homemade Yorkshire pudding, duck fat roast potatoes, seasonal vegetables and rich red wine gravy **GF**

Extra trimmings, choose four for £12.50

Sage and onion stuffing **GF** 3.50 | Cauliflower cheese **V** **GF** 3.95 | Roast potatoes **GF** 3.95

DESSERTS

Blackberry and apple crumble tart **V** ✱✱ **GF**
vanilla custard

Sticky toffee pudding **V** **GF**
rum crème fraîche

Warm chocolate brownie **V** **GF**
salted caramel sauce, honeycomb ice cream

Local ice cream **V** **GF**
chocolate | vanilla | strawberry honeycomb | salted caramel | cherry

Local sorbet **VE** **GF**
lemon | raspberry | mango

FRESH - SEASONAL - LOCAL

GREEN PLATE POLICY: ALLERGENS & INTOLERANCES
Please speak to your server about ANY allergens or intolerances. If you have any allergies or intolerances your food should be served on a green plate.
Please do not consume anything not served on a green plate.

V = VEGETARIAN DISH
VE = VEGAN DISH
✱✱ = CAN BE ADAPTED TO VEGAN ON REQUEST
GF = USES NON GLUTEN CONTAINING INGREDIENTS (NGCI)
'GF = CAN BE ADAPTED TO USE NON GLUTEN CONTAINING INGREDIENTS ON REQUEST