



SUNDAY LUNCH

12PM-5PM | 2 COURSES £27

STARTERS

Soup of the Day, Warm Baguette
Treacle Cured Avington Trout, Cucumber, Rye Bread
Ham Hock Terrine, Piccalilli
Ale Welsh Rarebit
Prawn Cocktail, Avocado, Pink Grapefruit, Little Gem

MAINS

Roasted Sirloin, Yorkshire, Horseradish Cream
Roast Pork Collar, Yorkshire, Crackling, Apple Sauce
Half Chicken, Yorkshire, Sage & Onion Stuffing
Ale Battered Fish & Chips, Peas, Tartar Sauce
Pan Roasted Gnocchi, Wild Mushrooms, Savoy Cabbage

All served with family-style roast potatoes, parsnips, carrots, greens

ADD DESSERT £5

Sticky Toffee Pudding, Vanilla Ice Cream
Bakewell Tart, Crème Fraîche
Warm Chocolate Brownie, Honeycomb
Apple Crumble, Vanilla Ice Cream
Local Cheese Selection, Seasonal Paste, Crackers

Some of our vegetarian dishes can be made plant based on request. Please notify a member of our team if you have any allergies or ask for further allergen information. A discretionary 12.5% service charge is added to the bill. All prices are inclusive of VAT.