

SET SUNDAY MENU

THE LOUNGE

2 COURSE £26.95 | 3 COURSE £29.95

SHARING STARTERS

Based on 2 people sharing

Grazing Board

Based on 2 peoples starters

Whipped feta & honey, flavoured scotch egg, mustard mayo, parma ham, marinated olives, warm homemade focaccia, Moroccan falafel bites with rocket salad and balsamic glaze.

Baked Camembert

Topped with roasted garlic, fragrant rosemary, and a drizzle of golden honey. Served with crisp crostini and sweet red onion chutney

(v)

Classic Nachos

A bed of homemade cheese sauce, classic tortilla crisps, salsa, sour cream, guacamole, red cabbage, a further layer of cheese sauce & topped with roquito pepper pearls

(v) (gf)

STARTERS

Garlic Bread

Hand stretched, rolled out fresh pizza dough, stone baked garlic bread & topped with pesto & tangy sundried tomatoes

(v)

Brie Wedges

Deep fried brie wedges. Served with sweet chilli dipping sauce

(v)

Soup of The Day

Homemade soup of the day, served with homemade warm focaccia

Garlic Mushrooms

Cooked in a leek sauce. Served in a filo pastry basket

(v)

SUNDAY ROAST SHARING BOARD

Based on 2 peoples mains

A tender ½ roasted chicken. alongside it, beef brisket is slow-cooked to perfection, offering a rich, tenderness, while the pork belly delivers a satisfying contrast with its crunchy skin and melt-in-the-mouth meat.

A twist of the original pigs in blankets: drizzled in honey and mustard, are crisp, hearty, and utterly irresistible.

Alongside, there are hot honey carrots and parsnips, perfectly roasted and glazed for a balance of sweet and spicy heat, while thyme and garlic roasties bring a satisfying crunch. Savoy cabbage, buttery and tender, and Parmesan broccoli, roasted and golden, add vibrant greens to the board. A bubbling dish of Stilton cauliflower cheese offers creamy, tangy richness, perfect for pairing with the golden Yorkshire puddings that are ready to soak up the "proper" gravy, which delivers pure comfort.

LOUNGE SUNDAY ROAST

Served with traditional vegetables, yorkshire pudding, roast potatoes & gravy

1/2 Roast Chicken

Pulled Beef Brisket

(Vegan Mushroom Wellington option available)

DESSERTS

Toffee Apple Crumble

£7.95

Toffee apple crumble with vanilla ice cream or custard

Sticky Biscoff Pudding

£7.95

Homemade sticky biscoff pudding served with vanilla ice cream

Porfitaroles

£7.95

Porfitaroles with chocolate sauce

Please make us aware when ordering if there is any dietary or allergen information we may need to know.