**Sunday Lunch**

 **To Start**

**(v)** Todays homemade soup, fresh bread - £4.95

Chicken liver parfait, orange marmalade, brioche - £6.95

**(v,gf)** Goats cheese salad, apple, walnuts & beetroots - £6.50

Classic prawn & crayfish cocktail, buttered brown bread - £7.95

Homemade fishcake, tartar sauce, lemon - £6.95

 **Mains**

\*\*12hr Slow cooked lamb shoulder sharing board (2 people) - £39.95\*\*

Roast topside of beef - £12.95

Slow cooked belly pork - £12.95

Roast chicken - £12.95

Platter of meats - £16.95

**(v)** Nut Roast – £11.95

*All served with roast potatoes, creamed cabbage, swede mash, seasonal vegetables, Yorkshire pudding and gravy.*

**Boost your roast! £3 *(extra roast potatoes, Yorkshire pudding & meat)***

Seared calf’s liver, mash potato, bacon & onions - £12.95

Beer battered haddock and chips, chunky tartar sauce, mushy peas - £13.95

 Homemade beef burger, crispy bacon, skin on fries, coleslaw - £12.95

Pan fried salmon, herb gnocchi, Yorkshire asparagus, wild garlic pesto - £15.95

(v,gf) Pan haggerty, spring greens, poached egg, cheddar & truffle sauce - £12.95

**Sides - £2.95**

 Cauliflower Cheese Duck fat roast potatoes

 Seasonal Vegetables Pigs in blankets Creamed mash potato

 **Desserts**

Sticky toffee pudding, salted caramel sauce, vanilla ice cream - £5.95

 **Classic Crème Brulee, homemade shortbread - £5.95**

**Dark chocolate & Hazelnut truffle, white chocolate sorbet - £7.95**

 **(gf) White chocolate & passion fruit cheesecake, sorbet - £7.95**

**British cheeseboard, chutney, biscuits & fresh fruit - £8.95**