



**SUNDAY 10TH JANUARY
LUNCH MENU
12 - 4**

STARTERS

- LEEK & POTATO SOUP** toasted sourdough (ve.gfo)
MIXED MEATS pickles, leaves & sourdough toast (gfo)
BUTTERNUT & SAMBAL HUMMUS tomato salad & toasted pitta (veo.gfo)
TREACLE CURED SALMON rocket, ginger creme freiche, pickled cucumber (gf)
SUNDRIED TOMATO & SPINACH QUINOA SALAD lime & honey dressing (ve.gf)

MAINS

- ROAST SIRLOIN OF BEEF** roast potatoes & vegetables, yorkshire pudding, jus (gfo, dfo)
ROAST CHICKEN roast potatoes & vegetables, yorkshire pudding, jus (gfo, dfo)
MOULES IN WHITE WINE french fries, choose: garlic, parsley & gsy cream sauce or
thai spiced with coconut milk (gf) add bread +£1.50
SKATE WING parmentiere potatoes, buttered green beans, sauce vierge (gfo, dfo)
SWEET POTATO CHILLI BEANS coconut rice (ve.gfo)
ROOT VEG RISOTTO chestnuts, crispy sage & goats cheese (veo.gf)

DESSERTS

KNICKERBLOCKER GLORY

- CHOCOLATE BROWNIE** peanut frosting & raspberries
VEGAN COCONUT MOUSSE glazed pineapple (ve)
SELECTION OF FRENCH & ENGLISH CHEESES biscuits & chutney (gfo)
SELECTION OF ICE CREAMS & SORBETS choose 3: vanilla, strawberry, chocolate, apple crumble,
banana; melon, mango, peach (gfo)

2 COURSES £17.50 3 COURSES £22 MAIN ONLY £14

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES
AND FOOD INTOLERANCES