

Sunday Menu

Only available Sunday
12pm - 5pm



**Two Courses -
£32.50 per person**

**Three Courses -
£37.50 per person**

Starters

Soup of the Day (GFOA, VG)

Cream of tomato & basil Soup

Hot Smoked Salmon Saint Jaques (G,D,F)

Soda Bread & dressed leaves

Brixworth Pate (S,G,D)

Red onion chutney, soda bread.

Compressed Melon (VE, GF)

Mint syrup & orange segments

GFOA - Gluten Free options available

DFOA - Dairy Free options available

F-Fish S-Sulphites VE-Vegan

D- Contains Dairy DF-Dairy Free

G-Contains Gluten GF-Gluten Free

N-Nuts EG-Egg

Mains

Vegan Nut Loaf (VE)

Roast potatoes, seasonal
vegetables & vegan Jus

Roast Salmon Supreme (D,F,S,GF)

Sweet chilli & coriander cream sauce

Garlic & Rosemary Chicken Supreme (GFOA,DFOA)

Roast potatoes, seasonal vegetables &
Yorkshire pudding

Roast Topside Beef (GFOA,DFOA)

Roast potatoes, seasonal vegetables
& Yorkshire pudding

Beer Battered Fish & Chips (DFOA,G,S)

Tartare sauce, burnt lemon wedge & garden Peas

Add Cauliflower Cheese to share for 2

£4.50

Desserts

Cherry Bakewell Eclair (G,D,N,EG)

Almond ice cream

Raspberry & Cranberry Semi Freddo (VE,GF)

Vegan meringue & basil compote

Chocolate hazelnut Cremoux (D,G,EG)

Almond biscuit

Sticky Toffee Pudding (D,S,G,EG)

Butterscotch sauce & salted
caramel ice cream

Trio of Sorbets & Ice Creams (VGOA,DFOA)

Please ask your server for todays flavours

