



SUNDAY LUNCH MENU

TO START

SOUP FRESH BAKED FOCACCIA	£6.50 VG DF	SMOKED SALMON HORSERADISH CREAM CHEESE - BROWN BREAD RUSK - CUCUMBER KETCHUP	£8.00
BREAD BASKET KALAMATA OLIVES - OLIVE OIL - BALSAMIC VINEGAR BLACK TRUFFLE BUTTER	£7.50	WARM KING PRAWN COCKTAIL MARIE ROSE HOLLANDAISE - PICKLED VEGETABLES - BABY GEM	£9.00
VENISON & BLACK PUDDING SCOTCH EGG BRAEBURN APPLE PURÉE - ROCKET	£9.00 DF	MATURE CHEDDAR & BLUE CHEESE SOUFFLÉ MUSHROOM KETCHUP - PICKLED BUTTON MUSHROOMS	£7.50 V
SMOKED DUCK SALAD PICKLED BLACKBERRIES - JULIENNE CARROT AND CUCUMBER - BLACKBERRY VINAIGRETTE - MIXED LEAVES	£8.50 STARTER £17.00 MAIN DF GF		

MAIN DISHES

THYME ROASTED RARE RUMP BEEF HORSERADISH SAUCE - YORKSHIRE PUDDING	£19.00
ROSEMARY ROASTED LEG OF LAMB MINT SAUCE - YORKSHIRE PUDDING	£20.00
ROLLED PORK BELLY AND SAGE APPLE SAUCE - YORKSHIRE PUDDING	£18.00
CHICKEN Tournedos wrapped in Bacon SAGE AND SAUSAGE STUFFING - CRANBERRY SAUCE - YORKSHIRE PUDDING	£18.00
HERB AND NUT CUTLET VEGAN ONION GRAVY - VEGETARIAN YORKSHIRE PUDDING	£17.00 VG
ALL SERVED WITH ROAST POTATOES – SEASONAL GREENS – ROOT VEGETABLES (GLUTEN FREE - CAN BE DF ON REQUEST) – MASHED SWEDE – YORKSHIRE PUDDING (NOT GLUTEN FREE)	
CAULIFLOWER CHEESE TO SHARE	£5.00

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL RESTAURANT BILLS.
PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING IF YOU HAVE ANY ALLERGIES OR INTOLERANCE