

Sunday Lunch

from 12 Noon

13th and 27th March

[BOOK HERE](#)

Sunday roasts

£15

all served with roast potatoes, roast parsnips, roast carrots, mustard greens, Yorkshire pudding and a jug of gravy

child
size £8

Roast rump of local beef, horseradish sauce **GF**

Roast pork shoulder with garlic, fennel and rosemary, cider jus, apple sauce and crackling **GF**

Lamb shoulder slow roast with chilli, roast pepper and carraway, red wine jus **GF**

Pistachio and mushroom nut roast, wild and field mushroom gravy **V/Ve GF**

Puddings

£5

Apple and plum crumble, hazelnut topping, cream **V**

Sticky toffee pear pudding, sticky toffee sauce **Ve GF**

Lemon curd tart with crème fraiche **V**

Our ultimate carrot cake, lemon cream cheese icing, salted caramel walnut crumb **V**

V – vegetarian **Ve – vegan** **GF – gluten free** **D – dairy free**

Please ask our staff if you have any concerns about allergens