

Sunday Lunch

Starters

Soup of the Day served with buttered bread 7.50
Mozzarella Sticks served with salsa sauce (V) 7.50
Tempura King Prawns served with sweet chilli dip 8.95

Roasts (GFA)

All served with goose fat roast potatoes, cauliflower cheese, braised red cabbage, swede and carrot purée, Yorkshire pudding and seasonal vegetables.

Roast Sirloin of English Beef 21.50

Roast Leg of Devonshire Lamb 20.95

Half a Free Range Chicken served with sausage meat and apricot & herb stuffing **18.50**

Roast Loin of Suffolk Pork served with sausage meat, apricot & herb stuffing, crackling and apple sauce **18.95**

Mixed (Beef and Pork) with sausage meat, apricot & herb stuffing, crackling and apple sauce **22.50**

Small Roast 14.95 Small Mixed 17.95

Veggie

Roast Beetroot & Squash Wellington served with vegetarian roast potatoes, seasonal vegetables, braised red cabbage and vegan gravy (VG) 17.50

Vegetarian Pasta for more details ask a member of staff (V) 14.95

Fish

Scampi and Chips breaded wholetail scampi served with chunky chips, house salad and homemade tartar sauce **15.95**

Artisan Fish Pie with salmon, cod, monkfish, smoked haddock and king prawns in a white wine and parsley cream sauce, topped with a cheddar and spring onion mash and served with a green vegetable medley **21.50 Fish and Chips** fresh Grimsby haddock fillet in beer batter and served

with chunky chips, mushy peas and tartar sauce **16.95**

Extras

Seasonal vegetables (V) 3.50 Yorkshire pudding (V) 1.50 Crackling (GF) 3.50 Skinny fries (V) (GF) 4.00 Cauliflower cheese (V) 3.50 Pork stuffing 4.00 Garlic bread (V) 4.00 Chunky chips (V) (gf) 4.00