



THE DINING ROOM SUNDAY MENU

1 course 16.95 | 2 courses 20.95 | 3 courses 24.95

STARTERS

Soup of the day (v)(gfo)

house baked bread

Grilled Watermelon and Halloumi (gf)

Mint gel, Yoghurt, pomegranate, Dukkah

Buffalo Jackfruit Chicken wings (vegan)(gf)

Sriracha mayonnaise, spring onion, sesame

Butter Milk Chicken (gf)

Cabbage slaw, Sriracha mayonnaise, Sesame

MAINS

Sunday roast (gfo)

Beef striploin / Corn fed chicken supreme / Lamb rump £3 supplement

All served with roast potatoes, roast root vegetables, seasonal vegetables, cauliflower cheese, Black pudding stuffing, Yorkshire pudding, pan gravy

Katsu Curry (vegan)(gf)

Katsu Tofu, Katsu sauce, Sticky rice, pickles, sesame

Catch of the day (gf)

Please ask server

SIDES

ALL 3.95

Hand Cut Chips

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Nocellara Olives

Garlic and Oregano mashed potatoes

DESSERTS

White Chocolate and Passion Fruit Cheese Cake (gf)

Passion fruit, Passion fruit gel

Juniper and Elderflower Poached pear (gf)(vegan)

Cranberry and almond crumble, lemon sorbet

Lemon and Stem Ginger Posset (gf)

Rhubarb and ginger compote, poached rhubarb, pecan granola

British cheese board (gfo) £5 supplement

served with quince jelly, fig chutney and crackers