



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

Vegetable Tagine (vegan)(gf)

Spiced vegetables, Tagine sauce, chic peas, quinoa, apricots, date puree, almonds, harissa yoghurt

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

Honey Glazed Chorizo

DESSERTS

Lemon and Blue Berry Cheese Cake (gf)

Blue berries, lemon curd, lemon gel, meringue

Coconut and Lime Panna Cotta (gf)(vegan)

Chilli, mango and pineapple salsa, coconut granola

White Chocolate and Basil Arancini (gf)

Strawberry compote, compressed strawberries, vanilla ice cream

British cheese board (gfo) £5 supplement

served with quince jelly, fig chutney and crackers