

SUNDAY LUNCH MENU

12.00–4.00pm



£21.50 two courses or £26.50 three courses £15 children 2 courses

Due to Covid-19 we are unable to accept cash payments

Our Sunday sharing boards are all about sharing with family and friends – all our choices come with roast potatoes, seasonal vegetables from local Bromham farm, all the trimmings and endless jugs of gravy.

To Start

Rum cured salmon, potato salad, pickled fennel, beetroot puree GF

Braised beef terrine, toasted sourdough, redcurrant jam GFO/DF

Cauliflower fritters, curried mayonnaise, coriander & lime VEO/GF

Celeriac & apple soup, chef's bread VEO/DFO/V

Roast Sharing Boards – Choose a Meat Each

All our meats are from Stiles & Son butchery in Bromham

Slow cooked sirloin of beef, with Yorkshire pudding GFO

Slow roasted pork belly GF

Half roast chicken crown, sage & onion stuffing GF

Nut roast GFO/VE

Vegetarian wellington V

Pub Classic

Beef burger, cheddar, smoked bacon, bourbon & bacon jam, gherkin, chips, slaw, gem GFO

Chickpea, beetroot & kale burger, mint yoghurt, chips, slaw, gem, gherkin GFO/VEO/V

Extra

Add a Yorkshire

£1.50

Extra portion meat

£4.50

To Finish

Sticky toffee pudding, caramel sauce, vanilla ice cream

Chocolate & peanut, caramel tart, clotted cream

Caramel panna cotta, berry compote GFO

Sweet Yorkshire pudding, white chocolate sauce,
mixed berries, white chocolate ice cream

Ice creams – hazelnut & praline or stem ginger ice cream
or coconut sorbet

Please let us know if you have any allergens or dietary requirements

V Vegetarian • VE Vegan • GF Gluten free

GFO Gluten free option • DF Dairy free • N Nuts

