SUNDAY MENU

SAMPLE MENU

Main course £12 | Two courses for £16 | Three courses for £20

Starters

Pumpkin & Chestnut Soup

Served with warm ciabatta bread. (VG) (GF*) (N)

Whitebait

Served with homemade sun blushed tomato tartar sauce.

Chicken Liver Pate

Served with rustic bread.

Halloumi Fries

Served with a sweet chilli dip. (V) (GF)

Mains

Served with Yorkshire pudding, roast potatoes, parsnips, carrots, red cabbage, greens, sweet potato puree, cauliflower cheese and gravy.

Roast Sirloin of Beef | Half a Roast Chicken | Pork & Crackling

Roast Pepper & Mushroom En Croute (V) | Nut Roast (VG*)

(*Vegan roast is served with cauliflower with grated **vegan** cheese but no Yorkshire pudding)

Desserts

Grapevine Eton Mess

Fruit compote, Italian meringue & Chantilly cream. (V)(GF)

Spiced Rhubarb & Apple Oat Crumble

Served with warm custard. (VG*)

Deconstructed Chocolate & Hazelnut Pot

Salted caramel, crushed hazelnut crumb & vanilla ice cream.

Ice Cream (3 Scoops)

Vanilla, Mint Choc Chip, Chocolate & Strawberry.

(GF) Gluten Free · (V) Vegetarian · (VG) Vegan · (DF) Dairy Free · (N) Nuts · (M) Molluscs · (*) Option