

Sunday Lunch Menu (Served 12-3pm)

STARTERS

Homemade Soup of the Day served with sourdough bread	6.5
Breaded Brie served with a cranberry sauce dip	8
Garlic Mushrooms served with sourdough bread	8
Garlic Prawns served on sourdough bread	9
Japanese Style Tempura Prawns lightly battered, deep-fried, served with a sweet chilli dip	9
Pâté and Cornichons served with a crusty baguette	8

TRADITIONAL ROASTS

Served with crispy roast potatoes, seasonal vegetables, freshly made Yorkshire pudding and homemade gravy.

Rare Sirloin of Beef	25
Chicken Supreme	20.5
Chestnut & Cranberry Roast   	17.5
Rice, mushrooms, chestnuts and cranberries (with or without Yorkshire pudding)	



MAINS

Beer Battered Cod with garden peas, chunky chips and homemade tartare	18
Confit Duck Leg with cheddar potato gratin, green beans and red wine gravy	21
Fillet of Sea Bass with crushed new potatoes and courgettes, finished with a white wine and lemon cream sauce	19.5
Slow Cooked Lamb Shank with creamy mash, seasonal vegetables and gravy	22
Mediterranean Vegetable Tart  served with straw fries and mixed salad	17.5

STEAKS

Cooked on our charcoal grill, served with straw fries or chunky chips and your choice of sauce.



16oz T-Bone	37
8oz Fillet	29
10oz Ribeye	26
8oz Sirloin	22
Go Surf & Turf (Add Prawns & Garlic Butter)	+£6

SAUCES

Red Wine Jus
Peppercorn
Blue Cheese
Garlic Butter

A discretionary 10% service charge will be added to all tables of six or more. 100% of all gratuities are passed on to our team.

If you have any dietary requirements or allergies, please speak with a member of staff and we will be happy to assist you with your order. Be aware that this kitchen contains allergens. All our dishes are freshly made to order. During busy periods, it might take us a little longer to deliver your meal to your table. Please have patience with us, it will be worth the wait.



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CHEF SPECIALS

Be sure to look at our specials board for extra menu options.

SIDES

Steamed Vegetables	4	Mash	4
Mixed Salad	4	Chunky Chips	4
Beetroot & Feta Salad	5.5	Straw Fries	4

DESSERTS

8

Biscoff Cheesecake served with vanilla ice cream and a Biscoff sauce

Warm Chocolate Fudge Cake served with vanilla ice cream

Sticky Toffee Pudding served with vanilla ice cream

Eton Mess crisp meringue pieces, softly whipped vanilla double cream, fresh strawberries, and a strawberry sauce

Millionaire Shortbread Bites

Cheese Plate (please ask your server for today's selection) 2 x Cheeses £9 | 3 x Cheeses £11 | 4 x Cheeses £13

Dolcetti Traditional Artisan Italian Gelato

Vanilla Bean

Belgian Chocolate Truffle

Sticky Toffee Fudge

Strawberry

Salted Caramel

Rum 'n' Raisin

Lemon Sorbet

Mango Sorbet

Blackcurrant Sorbet

1 x Scoop £4 | 2 x Scoop £5.5 | 3 x Scoop £7



PRIVATE DINING & FUNCTIONS

THE MEDIEVAL FUNCTION ROOM

Looking for somewhere special for a celebration?

Our Medieval Function Room is a private space all of your own, with long banqueting tables under an open timber roof and iron chandeliers, seating from 12 to 44 guests. It has a cinema projector for the football and for movie nights.

Tell us the date, the numbers and roughly what you have in mind, and we will talk you through the options.

WE'RE OPEN ON CHRISTMAS DAY

Serving Lunch 12- 2pm.

Please book in advance to secure your table

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