

SUNDAY LUNCH //



all served with roast potatoes,
leek gratin, farm greens, celeriac puree,
yorkshire puddings & bottomless gravy

ROAST RUMP OF BEEF // £19

roasted over wild cherry wood, served pink

ROAST LOCAL PORK BELLY // £18

crispy crackling & orchard sauce

SLOW COOKED LAMB SHOULDER // £19

fresh mint sauce

NUT ROAST // £17

roasted squash, chickpeas, nuts, herbs & quinoa
with mushroom gravy

HOUSE CUTS //

large cuts for two to share,
cut fresh everyday and will vary in weight
all served with a sunday lunch trimmings

CHÂTEAUBRIAND // £13.00 per 100g

the prized cut from the fillet,
exceptionally tender and lean

TOMAHAWK // £7.50 per 100g

the "dinosaur" steak, grilled on the
bone for maximum flavour, best served
medium to medium rare

PORTERHOUSE // £7.50 per 100g

two steaks in one, sirloin and fillet,
cooked on the bone

Most of our dishes can be tailored to
cater for any allergens please ask for
guidance