

## Sunday Set Menu

### Starters

Homemade Soup of the Day (GF, Ve)

Pancetta & Chive Arancini, Herb Dressing

Chargrilled Vegetable & Feta Cheese Salad (GF,  
V)

### Mains

Roast Sirloin of Herefordshire Beef, Yorkshire  
Pudding, Roasted Vegetables

Roast Loin of Local Pork, Apple Sauce &  
Crackling, Roasted Vegetables

Homemade Nut, Cranberry & Vegetable Roast,  
Vegan Gravy (Ve)

Whole Baked Aubergine Stuffed with Mixed  
Beans and Roasted Vegetables in Tomato Ragu  
(GF, Ve)

### Desserts

Warm Chocolate Brownie, Raspberry Ice Cream,  
Fresh Berries

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice  
Cream (GF)

Selection of Ice Cream (GF, V) and Sorbet (GF,  
Ve)

### Set Price Cost

**2 Courses £16.95**

**3 Courses £20.95**

## A La Carte Menu

### Starters & Light Bites

Prawn & Crab Salad with Lemon & Chive  
Mayonnaise (GF)  
£8.75/£13.50

Crispy Chicken Goujon Salad with Bacon,  
Parmesan & Croutons  
£7.75/14.50

### Mains

Beer Battered Cod, Chips, Mushy Peas & Tartare  
Sauce  
£14.95

Homemade 8oz Beef Burger, Relish, Chips &  
Salad (extra toppings £1.25 each) (GF Bun  
available)  
£13.75

Honey & Mustard Glazed Ham, Fried Eggs &  
Chips (GF)  
£12.75

Tagliatelle with Roasted Courgettes and Sweet  
Peppers, Capers and Basil Cream (V)  
£13.50

### To Finish

Selection of Fine Local & Continental Cheese,  
Artisan Biscuits, Chutney  
£8.25

Some or all of our dishes may contain allergens. If you have any dietary requirements please ask a member of staff and we will do our very best to accommodate you.