

# SUNDAY LUNCH



## MENU

SERVED FROM 12PM - 5PM

1 COURSE £18 2 COURSES £21 3 COURSES £25  
KIDS EAT HALF PRICE

### Starters

SOUP OF THE DAY, FLAVOURED BUTTER, CRUSTY BREAD  
(VEO)

YORKSHIRE PUDDING, MEATY HOMEMADE GRAVY

SALT BAKED BEETROOT, WHIPPED GOATS' CHEESE,  
TOASTED WALNUTS AND HONEY(V)

### Mains

12-HOUR SLOW ROAST SALT CURED BEEF BRISKET

ROAST PORK BELLY WITH CRACKLING

LEMON, GARLIC AND THYME CHICKEN SUPREME

SALT HOUSE NUT ROAST (VE)

FISH OF THE DAY (PLEASE ASK FOR MORE DETAILS)

ALL SERVED WITH BUTTERED MASHED POTATOES, BAKED  
CAULIFLOWER CHEESE, ROAST POTATOES, HONEY ROAST  
CARROTS AND PARSNIPS, BUTTERED GREENS, YORKSHIRE  
PUDDING AND HOMEMADE GRAVY

### Desserts

STICKY TOFFEE PUDDING, SALTED CARAMEL SAUCE,  
CLOTTED CREAM AND HONEYCOMB ICE CREAM

TRIPLE CHOCOLATE BROWNIE, CARAMELISED WHITE  
CHOCOLATE, WHITE CHOCOLATE AND RASPBERRY ICE CREAM

LEMON TART, BERRY COMPOTE, CLOTTED CREAM

SCAN THE QR CODE TO  
ORDER DRINKS  
STRAIGHT TO YOUR  
TABLE

