

# Sunday Lunch

## EXAMPLE MENU

Two courses £20    Three courses £25

### Starters

Creamed cauliflower soup / *toasted ciabatta* V  
Whipped goats' cheese / *beetroot cous cous* / *crostini* V GF  
Wild mushroom rilette / *lyonnaise onions* / *pickled shimeji* V  
House cured mackerel / *pepper gazpacho* / *pickled fennel* GF  
Chicken livers on toast / *brandy cream* / *toasted ciabatta* / *peppercorns* GF

### Roasts

Beef top rump or Pork loin  
or Chicken breast or Nut roast

*Yorkshire pudding* / *crispy herb roast*  
*potatoes* / *sausage meat stuffing* /  
*roasted carrot* / *buttered seasonal greens* /  
*homemade stock pan gravy* V GF

### Classics

Owen Taylors country sausages,  
*buttered mash* / *stock pan gravy*

Breaded Whitby scampi,  
*skin on fries* / *tartare* / *lemon*

Wild mushroom risotto,  
*tarragon* / *parmesan* / *truffle oil* V GF

### Sharing Sides

Creamed leeks V GF    Buttered mash V GF    Baked cauliflower cheese V GF  
Skin on fries V GF    Hand cut dripping chips V GF    Parsley butter garlic bread V GF

### Desserts

Apple & cherry crumble / *birds' custard* V  
Ice cream sundae / *chocolate and cookie dough* V  
Double chocolate brownie / *caramel sauce, ice cream*  
Lime curd / *meringue* / *fresh berries* / *raspberry sorbet* V GF  
English cheese board / *biscuits* / *butter* / *celery* / *red onion marmalade*

V    vegetarian

GF    gluten free upon request