

SUNDAY LUNCH

STARTERS

Homemade Soup of the Day

Warm bread roll (V) (VE) (GFO)

Salmon, Cod & Smoked Haddock Fish Cakes

Lemon & dill mayonnaise, salad garnish

Chicken Liver Pâté

Toasted Brioche, caramelized onion chutney

Creamy Garlic Mushrooms

Toasted sourdough, rocket, balsamic drizzle (V) (GFO)

MAINS

Roast Beef

Roast Loin of Pork

Roast Turkey

Minted Lamb Shank

Cajun Spiced, Sweet Potato Roulade

Rich tomato sauce (V) (VE) (GF)

All of our roasts are served with buttered mashed potatoes, roast potatoes, sausage meat stuffing, seasonal vegetables, Homemade Yorkshire pudding & gravy

Fish & Chips

Choose from mushy peas, garden peas or crushed minted peas

The Earl's Burger

8oz beef patty, Monterey Jack cheese, burger sauce, triple cooked chips, coleslaw (GFO)

Wild Mushroom Stroganoff

Rice, beetroot crisps (V) (GF)

SIDES

Cauliflower Cheese 3.55

(V)

Pigs in Blankets 4.55

Stuffing Balls 3.55

(V) (Ve)

Seasonal Vegetables 4.55

(V) (Ve) (GF)

DESSERT

Sticky Toffee Pudding

Butterscotch sauce, custard (V)

Banoffee Tart

Banana, toffee, cream (V)

Eton Mess

Mixed berries, meringue, cream (V) (GF)

Cheese & Biscuits (£3.00 supplement)

Double Gloucester, cheddar, red Leicester, crackers, onion chutney, celery, pickled onion (V)

Chocolate Concrete

Custard (V)

Ice Cream Selection

Vanilla, strawberry, chocolate (V) (GF)

2 courses 25.95 | 3 courses 30.95

FOOD ALLERGIES and INTOLERANCES

Our allergen information is available from our team on request and specifies allergens present by dish, and, also identifies potential allergen risk as a result of cross contamination. Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchen means we cannot guarantee any of our dishes are 100% free of those ingredients.

CHILDRENS SUNDAY LUNCH

STARTERS

Homemade Soup of the Day

Crusty bloomer (V) (VE) (GF)

Homemade Yorkshire Pudding

Roast gravy

Cheesy Garlic Bread (V)

MAINS

Roast Beef or Turkey

buttered mashed potatoes, roast potatoes, sausage meat stuffing, seasonal vegetables, Homemade Yorkshire pudding & gravy

Margherita Pizza & Chips

Tomato sauce, mozzarella, basil (V)

Cod Goujons

Chips, garden peas

DESSERT

Chocolate Concrete

Custard (V)

Cookie & Ice Cream (V)

Ice Cream Selection

Chocolate, vanilla, strawberry (V) (GF)

1 course 10.00 | 2 courses 13.00 | 3 courses 17.00

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