

SUNDAY LUNCH

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STARTERS

Homemade Soup of the Day

Sourdough Wedge (V) (VE) (GFO)

Salmon, Cod & Smoked Haddock Fish Cakes

Lemon & dill mayonnaise, salad garnish

Chicken Liver Pâté

Toasted sourdough, pickled shallots

Creamy Garlic Mushrooms

Toasted sourdough, rocket (V) (GFO)

MAINS

Roast Beef

Roast Loin of Pork

Roast Turkey

All of our roasts are served with buttered mashed potatoes, roast potatoes, homemade sage & onion pork stuffing, seasonal vegetables, Homemade Yorkshire pudding & gravy

Minted Lamb Shank (3.00 supplement)

Mashed potato, seasonal vegetables, gravy (GF)

Cajun Spiced, Sweet Potato Roulade

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

Fish & Chips

Choose from mushy peas or garden peas, tartar sauce, lemon wedge

The Earl's Burger

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

SIDES

Cauliflower Cheese 4

(V)

Pigs in Blankets 5

Stuffing 4

(V) (VE)

Seasonal Vegetables 5

(V) (VE) (GF)

DESSERT

Sticky Toffee Pudding

Toffee 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)

Salted Caramel & Chocolate Torte

Chocolate sauce, vanilla ice cream

Ice Cream Selection

Vanilla, strawberry, chocolate (V) (GF)

2 courses 25 | 3 courses 30

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.