

## SUNDAY LUNCH

14<sup>th</sup> October 2018

### OUR TRADITIONAL ROAST

Slow roasted shoulder of lamb with garlic & rosemary, garden  
mint sauce 12.95

Roast belly of pork, crackling & apple sauce 11.50

Mixed roast of lamb & pork 13.95

Beetroot & goats cheese frittata 10.95

All served with roast potatoes, herb roast butternut, celeriac  
gratin & seasonal greens

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### LIGHTER LUNCHES

Vegetarian soup of the day & crusty bread 6.50

Trio of Smoked fish with toasted granary, beetroot & horseradish  
slaw 7.95

Hot toasted panini with garden salad 7.50

Choose from:

Ham & cheddar with beetroot chutney

Bacon, brie & caramelized red onion

Halloumi, avocado & chimichurri

Feta, roast tomato & pesto

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### PUDDINGS

Sticky pear pudding with caramel sauce 6.00

Baked seasonal fruits with honey & nuts 5.50

Warm GF chocolate brownie 6.50

All served with vanilla ice cream, cream or crème fraiche