

# SUNDAY MENU

<b>STARTER</b>	seasonal soup (DF) (GFA) (VGA) (V) fresh bread	6
	goats cheese salad (GF) (DF) (V) (NF) squash, spinach, cider dressing	7
	smoked salmon roulade (GFA) (NF) creme fraiche, lemon, celeriac remoulade	7
	cheese and onion tartlet (V) (NF) red onion marmalade, cider dressing	7
	portabello mushroom rarebit (GFA) (V) (NF) toasted brioche, chutney	7
<b>MAIN</b>	our roasts all served with crispy roast potatoes, yorkies, honey roasted parsnip, carrot, creamy cauliflower cheese, seasonal vegetables	
	rib of beef (GFA) (DFA) (NF)	19
	slow cooked shoulder of lamb (GFA) (DFA) (NF)	17
	glazed ham (GFA) (DFA) (NF)	16
	pan fried cornish hake (GF) (DFA) (NF) (V) mussel broth, bok choy, fennel	15
	veggie pie (V) (DF) butternut squash, spinach, goats cheese	14
	mushroom tagliatelle (V) (DFA) (GFA) (VGA) creme fraiche, lemon, herbs	13
<b>PUDDING</b>	bread & butter pudding (V) (NF) custard or ice cream	6
	caramelised pineapple & banana crumble (GF) (DFA) (NF) (VGA) custard or ice cream	6
	very sherry trifle (NF) raspberry, custard, cream	6
	affogato (GF) (NF) (DFA) (VGA) cream, ice cream, espresso	4
	selection of 3 British cheeses (DF) (NF) crackers, chutney, grapes	6
	white chocolate pot (GF) rhubarb	6

GF - Gluten free   V - Vegetarian   DF - Dairy free   VG - Vegan

GFA - Gluten free alternative   VA - Vegetarian alternative   DFA - Dairy free alternative   VGA - Vegan alternative