# THE SUNDAY LUNCH MENU

**2 COURSE 24.00 | 3 COURSE 30.00**

## STARTERS

SOUTHERN FRIED CHICKEN GOUJONS

LIGHTLY DUSTED CALAMARI

CARROT & GINGER SOUP *(VEA)*

## MAINS

18 HOUR BRAISED BEEF (GFA)

ROASTED PORK LOIN *(GFA)*

ROASTED CHICKEN QUARTER *(GFA)*

THE GRAND THREE MEATS *(GFA)*
5.0 supplement

BEETROOT & BUTTERNUT SQUAH TART *(VE)*

ALL SERVED ON OUR SHARING BOARDS WITH SEASONAL VEGETABLES, ROAST POTATOES, CAULIFLOWER CHEESE & YORKSHIRE PUDDING

## DESSERTS

LEMON DRIZZLE CAKE *(V)*

DARK CHOCOLATE & ESPRESSO MOUSSE *(V) (GFA)*

BAKED WHITE CHOCOLATE & PISTACHIO CHEESECAKE
(V)

## THE EXTRAS

GIANT PIGS IN BLANKETS *(GF)* 4.0

ADDITIONAL CAULIFLOWER CHEESE *(V)* 5.0

EXTRA THREE ROASTIES *(GF) (VE)* 4.0

SAMPLE

ANY ALLERGIES?
PLEASE SCAN ME

PLEASE INFORM YOUR SERVER OF ANY ALLERGY REQUIREMENTS

GFA - GLUTEN FREE AVAILABLE | V - VEGETARIAN | VE - VEGAN | VEA - VEGAN AVAILABLE | GF - GLUTEN FREE