DECEMBER 2026 SUNDAY LUNCH

Served Sundays 06, 13 & 20 December 12:00 to 17:00

Roasted Butternut Squash Soup ● chilli oil, pumpkin seeds & crusty bread (vg*) (gf*)

Crispy Camembert Fritters ● 'sea breeze' compote grapefruit, cranberry & vodka (v)

Atlantic Prawn & Crab Cocktail ● Marie Rose sauce, baby gem lettuce & lemon (gf)

Honey Roast Ham ● festive spiced citrus salad (gf)

Stilton Puffs ● wilted spinach (v)

British Roast Sirloin of Beef ● Yorkshire pudding and gravy (gf*)

Roast Turkey ● festive trimmings

Vegetarian Nut Roast ● with Yorkshire pudding & veg gravy (v) (vg*)

Served with Roasted Root Veg, Seasonal Vegetable Medley, New & Roast Potatoes

Wild mushroom & Chestnut Bourguignon ● rosti potato & winter vegetables (v) (gf)

Baked Salmon ● sautéed chorizo, potato, onion & peas, hollandaise sauce (gf)

Chargrilled Chicken Breast ● ricotta & spinach tortellini, creamy garlic mushroom sauce

Main: £17.50 Starter & Main: £23.00

Kids under 12: Half price

gf = Gluten Free, gf*= can be adapted to Gluten free, vg= suitable for Vegans, v= suitable for Vegetarians