



Sunday Lunch Menu

Where possible ingredients have been locally sourced and are homemade.

All dishes are cooked to order so please be patient.

See Blackboard for daily specials.

1 course £16 2 courses £20 or 3 courses £25

Starters

Soup of the day – Changes daily using the finest seasonal ingredients VEO/GFO

Arancini Of the day – Panko crumbed Risotto rice – Ask your server for today's offering VO

Prawn cocktail – Classic prawn cocktail with, leaf salad, Marie Rose sauce & fresh bread GFO

Timble of vine tomatoes & Mozzarella – Slices of tomato & mozzarella with a red onion marmalade, basil oil and a Parma Ham crisp GF/VEO

Mains

Roasted topside of Derbyshire beef GFO

Roasted Nottinghamshire loin of pork GFO

Roasted Chicken Breast GFO

Roasted Cauliflower & leek pie – wrapped in shortcrust pastry with a vegetarian gravy V

All roasts are served with Yorkshire pudding, roast potato, mashed potatoes, seasonal vegetables and pan gravy GFO/VEO

Sides – Cauliflower cheese GF/Pigs in blankets/Stuffing VEO - £4 each

Desserts

Chocolate Sticky toffee pudding – warm date pudding topped with toffee sauce and clotted cream ice cream V

Crème brulee – a twist on a French Classic GFO/V

Sunday Sundae – served with ice cream & whipped cream. Ask you server for todays offering V

Eton Mess Cheesecake – Baked cheesecake served with berries & meringue pieces V

GF – Gluten Free / GFO – Gluten Free option / V – Vegetarian / VEO – Vegan Option