



## 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

*Duck & Pork Terrine* – served with toasted bloomer bread, piccalilli & apple chutney GFO

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

*Triple Cheese Croquette* – with a Spicy BBQ sauce & soured cream V/GF/VEO

### Mains

*Roasted topside of Derbyshire beef* GFO

*Roasted Nottinghamshire loin of pork* GFO

*Roasted Chicken Breast* GFO

*Pie of the Day* – Please, ask for today's offering

*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 & Orange Sticky Toffee Pudding* – warm date pudding topped with toffee sauce and ice cream or custard V

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

*Crumble of the Day* – served with custard or ice cream V

*Lemon & Blueberry Cheesecake* – Baked cheesecake served with berries & lemon curd V

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