



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 £21 or 3 courses £26

Starters

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

Ham Terrine – served with toasted bloomer bread & apple chutney GFO

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

Triple Cheese Stromboli – with a Spicy BBQ sauce & Garlic Butter/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

Sticky toffee pudding – warm date pudding topped with toffee sauce and custard & a biscuit crumb V

Vanilla Crème brulee – with shortbread GFO/V

Apple Pie Sundae – puff pastry crumb & cinnamon spiced apple compote served with ice cream & whipped cream.
V/GFO

Rhubarb & Custard Cheesecake – Baked cheesecake served with rhubarb puree, piped custard & candied rhubarb V

Cheese Board – Served with homemade chutneys & pickles. And assorted crackers - +£2.95

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