

Sunday

served 12.00 pm – 3.00 pm

Starters

Soup of the Day (VE/GFO) £6.50

served with Sourdough Bread

Prawn Cocktail £7.50

served with Buttered Granary Bread

Ham Hock Terrine £6.95

served with Piccalilli and Sourdough Toast

Brie and Red Onion Marmalade Filo Parcel (V) £6.95

served with Rocket and Balsamic Dressing

Light Bites

Chicken Caesar Salad £10.95

Crisp Lettuce, Chicken Breast, Crispy Parma Ham, Garlic and Herb Croutons, Shaved Parmesan and Caesar Dressing

Mature Cheddar, Sundried Tomato and Pesto Quiche Tartlet (V/VEO) £10.95

served with New Potatoes, Slaw and Salad

Ham and Cheddar Ploughman's £12.95

Dingley Dell Ham, Mature Cheddar, Tiptree Onion Relish, Pickled Onions, Gherkin, Slaw, Salad and Toasted Sourdough Bread

Mains

Roast Rump of Beef £14.95

served with Garlic and Rosemary Roast Potatoes, Honey Roast Carrots and Parsnips, Green Beans, Yorkshire Pudding and Gravy

Roast Turkey £13.95

served with Garlic and Rosemary Roast Potatoes, Sage and Onion Stuffing, Honey Roast Carrots and Parsnips, Green Beans, Yorkshire Pudding and Gravy

Roast Loin of Pork £14.95

served with Hassel Back Potatoes, Farmhouse Cabbage and Cider Gravy

Oven Baked Cod £14.95

wrapped in Prosciutto served with Romesco Sauce, Herby Crushed New Potatoes and Wilted Spinach

Beetroot and Butternut Squash Wellington (VE) £14.95

served with Garlic and Rosemary Roast Potatoes, Green Beans and Gravy

Desserts

Apple and Cinnamon Crumble (V/VEO) £6.25

served with Vanilla Ice Cream or Custard

Lemon Meringue Pie (V) £6.25

served with Vanilla Ice Cream or Cream

Brownie of the Day (VEO/GFO) £6.25

served warm with Caramel Ice Cream

Cheesecake of the Day £6.25

served with Vanilla Ice Cream or Cream

V Vegetarian **VE** Vegan **GF** Gluten Free **DF** Dairy Free **VEO/GFO** Vegan/Gluten Free Option Available

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGENS PRIOR TO ORDERING