

Vegetable Soup, artisan bread
Pork and Chicken Liver Pate, spiced apple chutney, toasted artisan bread
Beetroot Cured Salmon Fishcake, horseradish mayo
Roasted Beef Tomato, herb cous cous, garlic and thyme oil

Hand Selected Topside of Beef, exclusive to us, horseradish
Slow Roasted Leg of Pork from our Farm, sage, sausage and bacon stuffing, apple sauce
Roast Leg of Marinated Lamb from our Farm, mint and redcurrant jus
Free Range Roast Chicken, sage, sausage and bacon stuffing, bread sauce

*All roasts are served with unlimited goose fat roasted potatoes and Yorkshire puddings.
Why not have a second meat with your roast?*

Spiced Roasted Salmon Supreme, roasted curried cauliflower, herb cous cous and fig relish
Pumpkin and Spinach Gnocchi, goats' cheese and plum tomato sauce

All mains are served with red wine vinegar and thyme roasted carrots, honeyed parsnips, cauliflower gratin and seasonal greens.

Warm Bakewell Tart, vanilla custard
Lemon Pannacotta, textures of raspberries
3 Cheeses, Herefordshire cheddar, Whittington red and Shropshire blue, celery and spiced apple chutney
Apple and Cinnamon Crumble, vanilla custard

£12.00-1 Course
£17.00-2 Course
£21.00-3 Course with filter coffee or tea

Please note, this menu is a sample. Our Sunday Lunch changes weekly and seasonally.