

SUNDAY LUNCH SET MENU

3 COURSES £18.00, 2 COURSES £14.00,
1 COURSE £12.50

or

ROAST BEEF & YORKSHIRE PUDDING £10.50

THIS IS A SET MENU, THERE CAN BE NO VARIATIONS

STARTERS

Homemade Soup of the Day with Homemade Bread & Butter v (g no bread)

RedHill Ham Hock & Chicken Terrine, Homemade Piccalilli g

Mascarpone & Chestnut Mushroom Rissotto g v

CoteHill Blue Brulee & Lincolnshire Asparagus g

Potted Cornish Crab & Homemade Pikelets (£2.00 supplement, g no pikelets)

(For those dishes served with bread we do have gluten free available on request)

MAIN COURSES

Roast Beef & Yorkshire Pudding

Honey Roast Gammon, Roast Potatoes & Yorkshire Pudding

Pan Roasted RedHill Pork Fillet, New Season Pea & Broad Bean Hummus g

Grilled Chicken Breast, Fondant Potato, Baby Onion, Bacon & Mushroom Sauce g

Fisherman's Pie with Cheesy Mash

Sweet Potato, Cheddar & Leek Sausage, Chive Mash & Roasted Baby Vegetables g v

DESSERTS

Apple Strudel & Custard

Milk Chocolate Brownie, Salted Caramel Ice Cream g

Lemon Brulee, Pistachio Biscotti g

Homemade Mixed Ice Cream (g on request)

Cheese & Biscuits with Homemade Chutney (£1.00 supplement)

g = No Gluten v = Vegetarian

Please be aware when not having a starter or during busy periods, dishes may take up to 30 minutes as dishes are all freshly prepared and cooked to order. Thankyou!

All our menu items are made in house using local produce where possible. If you suffer from any allergies or intolerances related to any of these ingredients: Wheat, Gluten Cereal, Fish, Sesame Seeds, Nuts, Eggs, Milk, Soya, Celery and Celeriac, Mustard or Sulphur Dioxide or indeed have any questions regarding allergens or the provenance of your required dish then please tell/ask a member of staff and we will do our best to accommodate you.

Please also be aware that some dishes may contain shot, pips, small bones or nuts.

All Prices are inclusive of VAT. Service is not included...