



SUNDAY LUNCH
Noon till 8:30pm

Starter

Broccoli 'Soup' (V) (Ve*) 8.00
Broccoli, smoked almond, blue cheese on toast

Braised Pig Cheek 10.50
Cauliflowers, almond, apple

Waldorf (V) 8.50
Goats cheese panna cotta, waldorf garnish, celery juice, parsley

Sunday Roast

Served with roast potatoes, roasted root vegetables, truffled cauliflower cheese

Roast Beef 22.00
Slow cooked beef sirloin, Yorkshire pudding, stuffing

Pork Loin 16.50
Roast pork loin, stuffing, burnt apple sauce, crackling, Yorkshire pudding

Main Course

Winter Vegetable Pithivier (V) (Ve*) 17.50
Vegetable gravy, roast new potato

Mackerel 'Salad' 15.00
Seared mackerel, smoked parfait, confit potato, beets, dill, horseradish butter sauce

Beer Battered Haddock 17.50
Chips, pea purée, tartare sauce

Locally Sourced Beef Burger 16.50
Cheddar, pepperpot burger relish, brioche bun, chips

Sides

Panache of seasonal vegetables, salsa verde 4.00
New potatoes, herb butter 3.50
Chips 4.00

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. A food allergy advice list is available, please ask staff for details. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. Our fish may contain small bones.
(V) does not contain meat. (Ve) does not contain any animal products. (Ve*) can be prepared without any animal product on request.



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Dessert

The Orchard 8.00
Baked apple, cardamom sponge, calvados ice cream

Chocolate 9.00
Brownie, cremeaux, rum & raisin ice cream, smoked raisin purée

Cheese Board 12.50
A selection of artisan cheeses, appropriate garnish, house made biscuits

Port 50ml

Taylor's first estate 20% 4.00
Taylor's 10yr tawny 20% 6.00

Brandy 25ml

Courvoisier VS 40% 4.10
Hennessy VS 40% 4.60
Remy martin VSOP 40% 4.80
Hennessy XO 40% 21.00

Coffee

Outpost Coffee Roasters (Nottingham) speciality coffee blend

Espresso 2.30
Espresso macchiato 2.60
Americano 2.70
Caffe latte 3.00
Flat white 2.95
Cappuccino 2.95
Caffe mocha 3.30
Hot chocolate 3.30
Liqueur coffee 5.50
Tea 2.50

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