

2 COURSES £21.95



3 COURSES £25.95

SUNDAY LUNCH

12.00PM - 3.00PM

TO START

Homemade Soup of the Day served with warm crusty bread & butter (V) (GFO)

Coldwater Prawns bound with cognac Marie Rose sauce served with bread & butter (GFO)

Brixworth Pate, Northampton pickle & melba toast (GFO)

Stilton mushrooms on toasted ciabatta (V)
(Vegan option available on request)

THE MAIN EVENT

ROAST OF THE DAY

Roast of the Day, Yorkshire pudding, roast potatoes, braised red cabbage, seasonal vegetables & gravy (GFO)

Please ask a member of staff for the Roast of the Day
(Roast Beef £3 supplement)

Pan-fried Chicken supreme, creamed savoy cabbage, peas and bacon and new potatoes (GFO)

Pork loin wrapped in prosciutto, mashed potato, green beans and pan jus

Fish Pie topped with cheesy mashed potato and served with seasonal vegetables (GF)

Butternut squash risotto with a rocket & a pesto dressing (V) (GF)
(Vegan option available on request)

SOMETHING SWEET

Sticky Toffee pudding with toffee sauce & vanilla ice cream

Chocolate brownie & vanilla ice cream (VE)

Baked cheesecake with forest fruits and strawberry ice cream (GF)

Warm apple crumble with custard or ice cream

Vegan ice and sorbet cream available on request

(V) Vegetarian / (VE) Vegan / (GF) Gluten Free / (GFO) Gluten Free Option Available

Allergen and Dietary Information: If you have a question, food allergy or intolerance, please let us know before placing your order. Some items on this menu may contain nut traces. All menu items are subject to availability.