


# FESTIVE SUNDAY LUNCH MENU

£17.50 | Main course

£24.95 | 2 courses


£29.95 | 3 courses

## NIBBLES


Mixed breads, oil, balsamic and dukkah seeds **£3.50** 

Homemade sausage and black pudding roll, homemade fruity brown sauce **£5.25**

Mixed olives **£2.95**  




Beetroot and feta dip, toasted hazelnuts, flatbread **£4.95**  Gluten free options available

## STARTERS

Soup of the day, crusty bread and butter 

Venison croquettes, chestnut puree, pickled blackberries **£4.95**  

Smoked salmon, capers, shallots, chopped egg and truffle crème fraiche, crusty bread

Wild mushrooms, pickled walnuts, pecorino, micro rocket and toasted sourdough **£4.95**    Gluten free options available

## SIDES

All **£4.50**

Fries 



Roasted carrots and parsnips 


Hand cut chips 



Tender stem broccoli, hollandaise and toasted almonds  


Rocket and parmesan salad and balsamic glaze 

## MAINS

Roasted turkey, pork stuffing, pigs in blankets, maple glazed carrots and parsnips, roast potatoes, cheese and pancetta baked sprouts, gravy  

Pan fried gnocchi, roasted pumpkin, hazelnut butter, crispy sage, parmesan crisp 

Battered haddock, hand cut chips, mushy peas and homemade tartar sauce  

Double beef burger, streaky bacon, Welsh rarebit, tomato, gem, pretzel bun, slaw and fries  Gluten free options available

## ROASTS


Sirloin of beef 

Chicken supreme 

All served with butter and herb roast potatoes, Yorkshire pudding, mixed greens, carrot and swede puree and vegetable gravy

Winter root vegetable pithivier, potato fondant, mixed greens, carrot and swede puree, vegetable gravy 

## DESSERTS

Christmas pudding, brandy sauce, cranberry compote 

Sticky toffee pudding, honeycomb, treacle toffee sauce, honeycomb ice cream

Chocolate tart, brandy and cherry compote, cherry sorbet

Vanilla cheesecake, blackcurrant compote, cassis sorbet

Cheeseboard with mini-English muffin, selection of 4 cheeses, apple and raisin chutney, candied walnuts and mixed crackers **£3.50 supplement**



 Vegetarian

 Vegan

 Gluten free

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering. Full allergen information is available on request.

# VIEW

RESTAURANT

