



SUNDAY LUNCH

STARTERS

- Home Made Mushroom Soup, Focaccia & Wild Garlic Oil (V,G)
- Spiced Duck Terrine, Mango Chutney & Home Made Flat Bread (G)
- Tempura Hake Fillet, Pickled Vegetables & Smoked Paprika Mayonnaise (G,D)
- Crispy Mac 'n' Cheese Balls & Tomato Chutney (V,G)

SHARING MEAT PLATTERS

- 28 Day Aged Roast Bridgnorth Beef (G,D)
- Half Roasted Chicken (G,D)
- 8 Hour Roasted Pork Belly (G,D)

Order Meat per person - all platters come with Dripping Coated Roast Potatoes, Yorkshire Pudding & Red Wine Jus, Vegetable Selection & Cauliflower Cheese

PLATED MAINS

- Seared Cornish Pollock Fillet, Herb New Potatoes, Seasonal Vegetables & Wild Garlic Sauce (G,D)
- Wild Mushroom, Garlic, White Wine & Garden Pea Tagliatelle (V,G,D)

DESSERT

- Orange Semolina Cake, Chocolate Ice Cream & Honeycomb
- Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream
- Lemon & Bay Leaf Posset, Fresh Grape & Rhubarb Sorbet
- Selection of Bennet's Farm Ice Cream - Vanilla, Strawberry, Chocolate & Home-made Honeycomb

1 course 13.95 2 courses 17.95 3 courses 21.95

Dishes with (V,G,D) can be adjusted to accommodate Vegetarian, Gluten free & Dairy free Diets with small changes to dishes. However it **is your responsibility to make us aware of any allergies** you may have, and we will endeavour to cater to your needs, but **we cannot guarantee that traces of allergens will not be present.**

WE DON'T SERVE FAST FOOD - WE SERVE FRESH FOOD AS FAST AS POSSIBLE