



SUNDAY LUNCH

WARM FOCACCIA, olive oil & balsamic 4.50

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STARTERS

CRAYFISH, PRAWN, APPLE COCKTAIL ^(GF) 7.55	SMOKED SALMON ^(GF) 7.65
Marie Rose sauce	lemon & caper dressing
DEVILLED LAMB'S KIDNEYS ^(GFA) 8.45	GOATS CHEESE MOUSSE ^(GFA) 7.35
on toast	parma ham, caramelised fig & baked ciabatta
HOMEMADE SOUP OF THE DAY ^(V, GFA) 6.75	WARM BAKED BREAD ROLL 1.25
warm bread	butter

TRADITIONAL ROASTS

Freshly cooked on the day & carved to order

ROAST RUMP OF ABERDEEN ANGUS 15.85	SAGE & ONION STUFFED CHICKEN 14.95
homemade onion gravy	homemade gravy
ROASTED LOIN OF PORK 14.95	HOMEMADE NUT ROAST 14.25
apple sauce & crackling	homemade vegetarian gravy

Served with homemade Yorkshire Pudding, roast potatoes, carrots, roast parsnips & green vegetables

SMALLER 'ROAST' APPETITES

BEEF 12.75 **CHICKEN** 12.25 **PORK** 12.25

From the chargrill

ANGUS RIB EYE 24.50
roasted tomato & mushroom, our chips

LITTLE ONES

ROASTS

Half Roast Beef 8.95	Half Roast Chicken 8.25	Half Roast Pork 8.25
6 HOMEMADE CHICKEN NUGGETS 7.95	CHEESEBURGER 6.25	MARGARITA PIZZA 9.95
our chips, tomato sauce	our chips	cheese & tomato

SOMETHING SWEET

CITRUS TART 7.25	HONEYCOMB CHEESECAKE 7.25
cream	vanilla ice cream
CLARE'S STICKY TOFFEE PUDDING 7.55	CLARE'S CHOCOLATE BROWNIE 7.55
toffee sauce, cream	orange & rhubarb gin ice cream
ICE CREAM – 3 scoops 5.95	CLARE'S RASPBERRY, LAVENDER & WHITE CHOCOLATE BREAD & BUTTER PUDDING 7.55
mint choc chip, pistachio, vanilla, Strawberry, chocolate, salted caramel	ice cream

CHEESE SELECTION OVERLEAF

CHEESE

from the family run Bedford Cheese Company – served with traditional accompaniments & homemade chutney

CROPWELL BISHOPS STILTON

smooth & creamy, buttery & complex,
slightly spicy long finish

BARON BIGOD BRIE

traditional raw milk brie de meaux style,
smooth, silky texture, golden curd with long
lasting warm reach, farmyard & mushroom
flavours

GUEST CHEESE – COTE HILL

Slightly salty taste whilst being smooth,
soft & smoky

SMOKED RIBBLESDALE GOATS CHEESE

cold smoked using oak chippings, subtle,
crumbly & creamy

LINCOLNSHIRE POACHER

hard, mature cheese, somewhere between
a cheddar & Swiss mountain. Rich herbaceous
notes linger on the palate.

3 CHEESE	9.55
4 CHEESE	11.95
5 CHEESE	13.95

COFFEE & TEA

ESPRESSO 2.50	RISTRETTO 2.85	LATTE MACCHIATO 3.10	AMERICANO 2.85
FLAT WHITE 2.85	CAPPUCCINO 3.10	LIQUEUR COFFEE 4.95	TEA SELECTION 2.85+

PLEASE SPEAK TO A MEMBER OF THE TEAM ABOUT ANY ALLERGEN OR DIETARY REQUIREMENTS.
GF – GLUTEN FREE, GFA – GLUTEN FREE ALTERNATIVE, V – VEGETARIAN.