

Sunday Lunch Party Menu Winter 2025

Breads & Starters

Garlic Bread £5 with cheese £6

Green & Black Olives marinated in mixed herbs, garlic & red pepper £5 VE GF

Rosemary, Sea Salt & Olive Oil Focaccia, balsamic vinegar & olive oil £7.50 VE

Soup of the Day £8 GFO

Smoked Bacon, Black Pudding & Thyme Roasted Potato Salad poached free range egg, dressed leaves £10.00

Prawn Cocktail marie rose sauce, lemon, brown bread & butter £12.00 GFO

Spiced Butternut Squash sun blushed tomato, olives, vegan feta, rocket, spring onion, toasted pumpkin seeds & pomegranate seeds £10 VE GF

Glazed Goats Cheese rocket & red onion salad, balsamic glaze £10.00 V GF

Mushrooms on Toast garlic & parsley butter £10 V GFO

Mains

all served with Yorkshire pudding GFO, roast potatoes, gravy & vegetables - including cauliflower cheese subject to availability GF

Roast Topside of West Country Beef, horseradish sauce £20 GFO

Roast Leg of West Country Lamb, mint sauce £20 GFO

Roast Leg of West Country Pork, sausage meat stuffing & apple sauce £18 GFO

Nut Roast £17 GFO V (VE without Yorkshire pudding)

Baked Fillet of Sea Bass crushed potato & baby spinach; prawn & chive cream sauce £24 GF

Spicy Tomato, Red Pepper & Cannellini Bean Cassoulet butternut squash, spinach & goats cheese £20 GF V

Puddings

Sticky Toffee Pudding toffee sauce; honeycomb ice cream £9

Apple & Cinnamon Crumble vanilla ice cream £9

Chocolate Pot chocolate crumb, berries & honeycomb £9 GF VE

Cheese Board artisan biscuits & quince jelly £10 GFO

Ice Cream & Sorbets

£2.10 per scoop GFO

strawberry – vanilla – chocolate

honeycomb – rum & raisin

vegan chocolate – vegan vanilla

mango sorbet – raspberry sorbet

Cafetiere of Coffee £3.25 per person

Children's Menu

Roast Beef £9.50

Roast Lamb £10

Roast Pork £9

served with roast potatoes, gravy & vegetables

Cod Fish Fingers £8

Chicken Nuggets £8

Lincolnshire Sausage £8

served with chips, new potatoes or mash and peas, beans or salad

Ham, Egg & Chips £8

VE =vegan, V = vegetarian, GF = gluten free, GFO = gluten free option available on request

Nuts are used in our kitchen & dishes may contain nuts or nut oils.

Customers with food allergies are asked to discuss their dietary needs with our staff

* For hotel guests staying on our Dinner package a £5 supplement is charged for this item