

Sunday Lunch



Starters

Homemade honey roast parsnip and rosemary soup served with warm bread (v)

Halloumi fries and salad of spring onion, mixed leaves and chilli, served with Harissa and saffron yoghurt dip (v)

Pulled BBQ beef brisket, beetroot and celeriac salad and heritage tomatoes

Smoked salmon and tiger prawn salad, baby gem lettuce, cucumber Marie Rose sauce and granary bread

Mains

“Royal Oak sharing platter for 2” roast beef, slow roasted shoulder of lamb and roast pork belly served with all the trimmings **£1 per person supplement**

Slow roasted pork belly with sage and onion stuffing, roast potatoes, Yorkshire pudding, homemade apple jam and gravy

Roast topside of beef served with roast potatoes, Yorkshire pudding and gravy

Roasted chicken breast with roast potatoes, stuffing, Yorkshire pudding and red wine gravy

Grilled Feta cheese served with citrus and herb giant cous cous, hummus, char-grilled flatbread and Greek salad (v)

Slow cooked shoulder of lamb, roast potatoes, Yorkshire pudding and gravy

Lentil, mushroom and leek wellington with sage and onion stuffing, roast potatoes, Yorkshire pudding and vegetarian gravy (v)

Pan roasted salmon fillet, Mediterranean vegetable, chorizo and pea paella, crusty bread and aioli

Honey roasted ham hock, hand cut chips, fried egg, peas and pineapple ketchup

Beer battered fish served with hand cut chips, minted pea purée and tartare sauce

Desserts

Warm sticky toffee pudding, toffee sauce and crème Anglaise (v)

Eton Mess of white chocolate, berry compote, Chantilly cream and crushed meringue (v)

Cheese slate – Chefs selection of cheese served with biscuits, grapes celery and red onion jam

£1 supplement

Choice of 3 scoops of ice cream (Vanilla; Strawberry; Chocolate) or sorbet (Orange; Elderflower; Coconut, Apple), with marshmallow pieces and wafer cone (v)

Warm chocolate brownie, chocolate sauce and vanilla ice cream (v)

2 Courses £19.00 3 Courses £24.00