



# Autumn Sunday Lunch Menu

Served 12.00–16.00

## Nibbles

- Chorizo cooked in honey and red wine £3.75
- Homemade bread and balsamic dip (GFA) £3.75
- Mixed olives – Noccellara green and mixed black olives (VGA) £3.50

## Starters

- Homemade soup of the day served with warm bread (V) (GFA) £5.50
- Meatballs cooked in a rich tomato and basil sauce, served on crostini and topped with gruyere cheese £6.75 (GFA)
- Teriyaki salmon with wasabi mousse, carrot and ginger pickle, crispy noodles and toasted sesame £8 (GFA)
- Pumpkin, feta and pine nut filo pastry parcels, blackberry and balsamic compote, toasted pumpkin seeds (V) £6.50

## Mains

- Fish of the day £MP
- Fish & chips – fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree and homemade tartar sauce (GFA) £13.50
- Hunters chicken burger - Breaded chicken breast topped with BBQ sauce, smoked bacon and mature cheddar in a toasted brioche bun. Served with onion rings, red cabbage slaw and a choice of skinny fries or hand cut chips (GFA) £13.25
- Oyster mushroom and rosemary fritters, barbecued hispy cabbage, roasted shallots, puffed rice, gruyere cheese sauce (v) £13.25

### **The following main courses are all served with a trio of fresh vegetables**

- “Royal Oak sharing platter for 2” roast beef, slow cooked pulled lamb shoulder and roast pork belly served with all the trimmings (GFA) £16 per person
- Roast topside of beef served with roast potatoes, Yorkshire pudding and gravy (GFA) £14
- Slow cooked pulled lamb shoulder with roast potatoes, Yorkshire pudding and gravy (GFA) £14
- Slow roasted pork belly with sage and onion stuffing, roast potatoes, Yorkshire pudding and gravy (GFA) £14
- Lentil, sultana and chestnut wellington with sage and onion stuffing, roast potatoes, Yorkshire pudding and vegetarian gravy (V) £13
- Pan roasted garlic & thyme chicken breast, roast potatoes, sage and onion stuffing, Yorkshire pudding and gravy (GFA) £14

## Desserts

*Please ask for gluten free options*

- Warm chocolate brownie served with chocolate sauce and vanilla ice cream (GFA) £6.50
- Egg custard tart, spiced fruits, Chantilly cream £6.50
- Sticky toffee pudding, toffee sauce, crème Anglaise £6.50
- Selection of Rossa ice creams and sorbets (GFA) 2 scoops £3.00 or 3 scoops £4.50
- Cheese Slate – Chefs selection of cheese served with biscuits, grapes, celery and chutney (GFA) £8

(V) – Vegetarian (VGA) Vegan Adaptable (GFA) – Gluten Free Adaptable

*Some of our fish dishes may contain small bones. All 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 us know before ordering.*