



# Spring Sunday Lunch Menu

Served 12.00–16.00

## Nibbles

Chorizo cooked in honey and red wine £3.75

Homemade bread and balsamic dip (GFA, VGA) £3.75

Mixed olives – Noccellara green and mixed black olives (GFA, VGA) £3.50

## Starters

Homemade soup of the day with warm bread (V, GFA) £5.75

Goats cheese bon bons, apple crisps, candied walnuts, roasted beetroot, beetroot dressing (V) £6.95

Salmon and spring onion fishcakes, tomato, olive and caper concasse, fresh watercress £6.75

Mini mixed tapas of cured meats, chorizo cooked in honey and red wine, olives and warm bread (GFA) £6.95

## Mains

Fish of the day £MP

Chargrilled 8oz beef burger, crispy bacon, mature cheddar, burger relish and baby gem lettuce in a toasted brioche bun, with onion rings, red cabbage slaw and a choice of hand cut chips or skinny fries (GFA) £13.50

Chickpea, red lentil and vegetable curry, mushroom and cashew nut biriyani and crispy onion pakora (V, VGA, GFA) £13.25

Fish & chips – Fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree and homemade tartare sauce (GFA) £13.50

### **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 and thyme chicken breast, roast potatoes, sage and onion stuffing, Yorkshire pudding and gravy (GFA) £14

## Desserts

Please ask for gluten free options

Lemon and fennel seed posset, honey cake, charred orange and fennel seed biscotti £6.50 (V)

Warm chocolate brownie, chocolate sauce, vanilla ice cream £6.50 (V)

Strawberry jam roly-poly with crème Anglaise £6.50

Sunday sundae – Vanilla and strawberry ice creams, brownie chunks, cream, marshmallows, meringue and chocolate sauce £6.50

Cheese & Biscuit slate – Served with celery, grapes & red onion jam £8.00

(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.