

## SUNDAY LUNCH

*Two courses £23*

*Three courses £29*

### STARTERS £7.50

**LAMB** Panko sweetbreads, caper & anchovy butter

**SOUP (VG/GFR)** Tomato basil soup, sourdough, vegan garlic butter

**MUSHROOM PARFAIT (V)** Wild mushroom parfait, pickled mushrooms, shallots, sourdough

**ANTIPASTI (GFR)** Cured meat, cheese, olives, sourdough

### MAINS £19

**ROAST BEEF (+£2)** 28 day matured Derbyshire beef, Yorkshire pudding

**BRITISH REARED PORK BELLY** crackling, apple sauce

**ROAST CHICKEN** roast chicken, sage, thyme and onion stuffing

**MUSHROOM & LEEK PIE (VG)** rosti potato top, vegan onion gravy

**Add a Yorkshire pudding or stuffing (£1.50)**

*All roasts are served with mashed and roast potato, homemade gravy, seasonal greens, cauliflower cheese and cider braised red cabbage*

### DESSERTS £6

**TART** Smoked almond praline, dark chocolate ganache, mousse, candied almonds, amaretto clotted cream

**BREAD AND BUTTER PUDDING** Butterscotch sauce

**BROWNIE (GF)** Warm chocolate brownie, vanilla ice cream

**CHEESE BOARD (GFR)** A selection of cheese and biscuits

*Please notify our team of any dietary or allergy requirements*

*v - vegetarian    vg - vegan    gf(r) - gluten free (on request)*