

SUNDAY MENU



Two-Courses £26.00 | Three-Courses £32.00

STARTERS

Soup of the Day, Sourdough [PB | GFA]

Fried Korean Chicken Wings [GFA]

Sweet Potato & Spring Onion Pakoras, Apple & Mint Chutney, Tamarind [V | GF]

Classic Prawn Cocktail [GF]

ROASTS & MAINS

30 Day Aged Roast Beef, Served Pink

Porchetta, Stuffing of the Day

Roast Chicken Supreme, Sage and Onion Stuffing

Vegan Shepherd's Pie [PB]

All the above are served with a Yorkshire Pudding, Roast Potatoes, Glazed Carrots, Buttered Seasonal Vegetables & Bottomless Gravy

Beer Battered Fish, Chips, Mushy Peas, Tartare Sauce, Bread & Butter

SIDES

Pigs in Blankets £4.95 · An Extra Yorkshire Pudding £1.50 · Cauliflower Cheese £4.00

Triple Cooked Chips £4.00 · Creamed Potato £4.00 · Seasonal Greens £4.00

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Brymor Ice Cream/Sorbet - Please Ask Your Server for Flavours

Chocolate & Hazelnut Mousse, Cookie Crumb, Hazelnut Ice Cream [PB]

Vanilla Panna Cotta, Poached Rhubarb, Shortbread

PB - Plant Based | GFA - Gluten Free | V - Vegetarian

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.

