

# Sunday Lunch Menu 21st April

2 Courses £27.95 3 courses £32.95

## Let's Begin

**Crayfish & Smoked Cheddar Arancini, Pickled Radish & Cucumber Salad, Dressed Rocket & Pine Nut £9.95**

**Rich Duck Liver Pate, Beetroot & Ginger Gel, Red Onion Marmalade & Poppy Seed Brioche £9.95**

**Chicken Caesar Kiev, Parmesan Anchovy Butter, Chilli, Bacon & Tomato Chutney, Tapenade £9.95**

**Spiced Carrot & Coriander Soup, Coconut Yogurt, Za'atar Flatbread (VG) £8.95**

**Mezze of Moroccan Spiced Falafal, Beetroot Hummus, Marinated Olives & Cherry Tomato's, Sesame Seed Dukkah, Fresh Pitta Bread £9.95 (VG)**

**Black Pudding, Chorizo & Caramelised Stack, Onion Rings, Smoked Cheese Sauce £8.95**

**Bruschetta: Toasted Tomato & Olive Bread, Caponata, Crispy Cavolo Nero & Basil £9.95 (VG)**

## The Main Event

**All "Roast" dishes are served complete with Vegetables, Mashed & Roast Potatoes**

**Roast, Rolled Pork Belly, Fig, Pork & Sage Stuffing, Baked Spiced Apple, Mash & Rich Gravy £21.95**

**Traditional Roast Topside of Bridgnorth Beef, Served Well Done, Gravy, Roasts, Mash, Seasonal Veg & Yorkie £21.95 (GF/DF ADAPT)**

**Wood Roast Rump of Moorville Beef, Served Rare, Gravy, Roasts, Mash, Seasonal Veg & Yorkie £21.95 (GF/DF ADAPT) (£2.50 Supplement)**

**Venison & Pancetta Slider, Jalapeno Ketchup, Charred Corn & Roast Red Pepper Salsa, Pickled White Cabbage Served With Chips £19.95**

**Seared Salmon Fillet, Crushed Garden Herb & Crab Meat New Potato's, Local Asparagus & Peas, Chive Hollandaise £20.95 (GF)**

**Our famous home baked Lasagne, Pesto, Parmesan, Chips & Mixed Leaf Salad £18.95**

**Garlic & Thyme Roast Cauliflower Steak, White Bean Puree, Chimichuri, Charred Baby Leek & Crispy Shallots (VG/GF/DF) £18.95**

**Vegan Lasagne: Chargrilled Veg, Bechamel, Tomato Sauce, Pesto, Salad & Chips (VG) £18.95**

*Desserts all £8.95 when sold individually*

**Pavlova, Tropical Fruit Salad**

**Double Chocolate Roulade, White Chocolate Ice Cream & Chocolate Sauce**

**Sticky Toffee Pudding, Vanilla Ice Cream & Toffee Sauce**

**Vanilla Creme Brulee, Rosemary Shortbread**

**Nutty Apple Crumble & Proper Vanilla Custard**

**White Chocolate & Raspberry Cheesecake, Chantilly Cream & Raspberry Coulis**

**Sheila's Lemon & Red Fruit Trifle & Meringue Kisses**