



Sunday Menu

One Course £13.50 - Two Courses for £17.50 - Three Courses £21.50

Starters

Pickled Herring

Beetroot relish & sourdough

Pearl Barley Kedgeree

Crispy shallot rings

Salt Beef Stovey

Fried duck egg & grain mustard sauce

Main Courses

Roast Beef and Trimmings

30 day aged rump of beef, cooked medium rare, with trimmings and Yorkshire pud

Goosnargh Roast Chicken

Served with all the trimmings

Hay Smoked Wester Ross Salmon

Sprout tops & buttered Pink Fir Apple potatoes

One Course £11.50 - Two Courses for £15.00 - Three Courses £19.00 (v)

Starters

Celeriac Soup

Toasted chestnuts & extra virgin rapeseed oil (vv)

Derbyshire Oatcakes

Potted Cheddar (v)

Main Courses

Pumpkin Pie Roast Dinner

With vegan roasted veg (vv)

Charred Winter Vegetable Salad

Truffle oil and poached duck egg (v, gf)

v = vegetarian vv = vegan gf = gluten free