

Sunday Lunch

Starters

Roast carrot & coriander soup & focaccia £7 (gfa) (v)

Chicken & sage terrine, basil emulsion & toasted bloomer £10

Prawn cocktail, Marie Rose sauce & focaccia £9

Burrata salad, Heritage tomato, olives, pesto dressing & beef dripping croutons £12 (va)(gfa)

Main course

Andy's Ultimate Roast; Dry aged beef, butter chicken & Nottinghamshire leg of lamb £26 (gfa) roast potatoes, honey whole roasted carrot, savoy cabbage & Yorkshire pudding

Aged Sirloin of beef £23 (gfa)

roast potatoes, honey whole roasted carrot, savoy cabbage & Yorkshire pudding

Free range chicken breast £21 (gfa)

roast potatoes, honey whole roasted carrot, savoy cabbage & Yorkshire pudding

Seabass with apricot & cranberry cous cous & sweetcorn salsa £18

Wild mushroom nut roast pave £15 (gfa) (v) roast potatoes, whole roasted carrot, savoy cabbage & Yorkshire pudding

Sides

Cauliflower cheese crumb £5 / Roast potatoes £4.5/ Seasonal greens £5

Desserts

Sticky toffee pudding, salted caramel ice cream & toffee sauce £9

Strawberry & Limoncello Eton mess £8

Lime posset, mango & passionfruit sorbet & oat crumble £9

Selection of 3 British cheese £10

grapes, celery & crackers

Kids menu

Sunday roast £10 (gfa) Beef / chicken / Lamb

Tomato & basil pasta with grated cheddar £5

Please let your server know if you have any allergies

A discretionary 10% service charge will be added to your bill