



Sunday lunch Menu

Starters

Rustic breads with English butter, sea salt, olive oil, Balsamic vinegar & olives £7

Freshly prepared soup with toasted breads £6

Fried Halloumi sticks, Asian slaw, lime & pineapple salsa with toasted sesame seeds £6

Panko bread crumbed Calamari with leaves & sweet chilli dip £6.5

Brixworth Paté with chutney & toasted breads £6.5

Baked camembert with garlic & rosemary, chutney & toasted breads £12

Main plates

Beef burger with Steak mince, leaves, steak tomato, sliced gherkin & fresh onions £12.5

Chargrilled marinated Cajun Chicken Breast, skinny fries, mixed leaves & slaw £12.5

Lamb burger in a rosemary focaccia, minted yoghurt, tomato & red onion £14

Tiger Beer Battered fresh Haddock fillet, Fat cut chips, garden peas & tartar sauce £13.5

Sunday Roasts

Mushroom, brie, hazelnut & cranberry wellington £12.75

Roasted Turkey with chestnut stuffing £15

Roasted leg of Pork with crackling £15

Roasted leg of Lamb £16.5

Roasted Striploin of Beef £17.5

Our roasts are served with roasted potatoes, Melville made Yorkshire pudding & a selection winter vegetables on the side

Puddings

Ice-cream per boule £2.5

Chunky Chocolate, Strawberry, Vanilla, Minted Chocolate chip,
Plum & cinnamon, Rum & Raisin or Salted caramel

Apple gateau with pouring cream £6

Chocolate brownie, chocolate sauce & vanilla ice-cream £6.5

Salted caramel sticky toffee pudding & custard £6.5

Mango & Passionfruit cheesecake with whipped cream £6

Enjoy a 50ml glass of Sauternes £4

The small print

Sorry our kitchen team do handle nuts & gluten products and therefore by law we cannot state that any dish is 100% gluten or nut free. We do try and remove all bones from our fish, however we do occasionally miss one sorry! There is a discretionary service charge of 10% on all tables of 8 and above- 100% of all tips are shared equally throughout the team.