



Sunday Lunch

from twelve

to start

- CHEF'S SOUP OF THE DAY** Baked ciabatta & Netherend Farm salted butter. *v veo ngo* 8
- CHICKEN LIVER PÂTÉ** Chutney, baked ciabatta slices, Netherend Farm salted butter. *ngo* 8.50
- SWEET & STICKY PORK BELLY BITES** Pineapple salsa and a Scotch bonnet aioli 9.50
- SEA SALT & BLACK PEPPER CALAMARI** Roasted garlic aioli, chargrilled lemon. 9.50
- CREAMY STILTON & BRANDY MUSHROOMS** On a bed of toasted ciabatta. *v veo ngo* 8.50

mains

Our Sunday roasting joints are supplied by Buxton's Butchers and roasts are served with rosemary roasted potatoes, a Yorkshire pudding, cauliflower cheese, red wine gravy and fresh market vegetables

- ROAST SIRLOIN OF BEEF** *ngo* 23
- ROAST PORK LOIN** *ngo* 21
- ROAST CHICKEN SUPREME** *ngo* 21
- BEETROOT WELLINGTON** *v veo* 19
- TRIO OF ROASTS** Up to three of our roasted meats, finished with a pig in blanket. *ngo* 25.50
- 10^{OZ} BEER-BATTERED COD** House tartare sauce, garden peas, thick cut chips. *ngo* 19
- HONEY GLAZED WILTSHIRE HAM** Fried eggs, coleslaw, salad, thick cut chips. *ngo* 17
- RISOTTO PRIMAVERA** Asparagus, broad beans, peas, courgettes & a mint oil. *v veo* 19

sunday sides

- BUXTON'S PIGS IN BLANKETS** *ngi two* 4.50 *four* 8
- BOWL OF CAULIFLOWER CHEESE** *v ngo* 6
- EXTRA YORKSHIRE** *v* 2

to finish

- CHEESECAKE OF THE DAY** Madagascan vanilla ice-cream. *v* 8.50
- STICKY TOFFEE PUDDING** Rich toffee sauce, vanilla custard. *v* 8.50
- LEMON MERINGUE TARTLETTE** Mixed berries, raspberry coulis, pistachio crumb. *v* 8.50
- HOT CHOCOLATE FUDGE CAKE** Madagascan vanilla ice-cream. *v* 7.50
- BRAMLEY APPLE & BLACKBERRY CRUMBLE** Madagascan vanilla ice-cream. *v ngo* 8
- MIXED ICE-CREAM** *one scoop* 2.90 *two scoop* 5.50 *three scoop* 7.90
- Madagascan Vanilla v ngo / Double Chocolate v ngo / Strawberries & Cream v ngo*
- Salted Caramel & Honeycomb v ngo / Vegan Vanilla ve ngo*



v vo Vegetarian / Vegetarian Option *ve veo* Vegan / Vegan Option *ngi ngo* No gluten ingredients / No gluten ingredients Option
Please inform us on arrival of any allergen and dietary requirements, not all ingredients are listed.
NGCI dishes are made without gluten-containing ingredients, but are prepared in a kitchen where gluten is present and are not suitable for coeliac customers. Detailed allergen information is available by scanning the QR code.