

SUNDAY LUNCH

STARTERS

Homemade Soup V, DF, GFo

Sun dried tomato focaccia

Brazilian Chicken Croquette

Golden-fried chicken croquette with a crisp crumb and soft dough centre, served with dressed chicory and garlic mayo

Gratinated Twice Baked Cheese Souffle V

Blood orange segment and figs dressing

Smoked Mackerel Pate GF

Pickled cucumber and Sourdough toast

MAINS

Sunday Roast served with roast potatoes, carrots, parsnips, seasonal greens, gravy & Yorkshire pudding GFo

Choose from:

Treacle Roast Top Side of British Beef

Roast Chicken Supreme

Belly of pork

Nut Roast V, Vg

Pan Fried Sea Bass

Potato and leek rosti, romesco sauce, grilled bok choy and flaked toasted almonds

Creamy Quattro Formaggio Gnocchi V

Crispy onion, homemade herb & garlic bread

Sausage & Mash DFo Vo

Caramelised onion gravy, seasonal greens, crispy onions

Hunters Burger

Vegan Option Available

mature cheddar, baby gem, beef tomato homemade burger relish and skin on fries

Add an extra patty for £5 / Add bacon for £2 / Add fried egg for £2 / Add stilton cheese for £2.50

PUDDINGS & CHEESE

Classic French Crème Caramel GF, V

White Chocolate Parfait GF
Raspberry coulis and crushed raspberries

Sticky toffee pudding
Toffee & coffee sauce, Bennetts farm salted caramel ice cream

Cheese Board £5.00 supplement
A curated selection of cheeses, paired with homemade chutney, crisp biscuits, and fresh grapes—a classic combination of savoury, sweet, and crunchy

Ice-Creams or Sorbets Vgo - Three Scoops
Pick any three scoops of creamy ice cream or refreshing sorbet. A sweet treat for every craving!

£29 for Two Courses

Or

£35 for Three Courses