

- SUNDAY MENU -

Starters

Baked camembert 10.50

with toasted ciabatta and a cranberry
& port chutney

Perfect for sharing

Spiced butternut squash soup (vg) 6.50

with maple yoghurt & toasted seeds

Creamy truffled mushrooms (vg) 6.50

with toasted sourdough

Ham hock and leek terrine 7.00

with mulled cider ketchup & toasted sourdough

Sunday Roasts

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy.

Roast topside of beef 16.50

Moss Valley roast pork 15.50

Three meat roast 19.95

Sage & onion stuffed turkey 17.50

Chestnut, cranberry & brie roast (v) 16.50

Stuffed butternut squash (vg) 14.50

with Christmas stuffing

Kids Roasts

Roast beef

Roast chicken

Roast pork

Vegetable roast (v, vgo)

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy.

Sausage & mash

with gravy and garden peas



Pies

Served with mushy peas, hand cut chips and gravy

Steak & True North ale

Creamy chicken, mushroom & leek

Cheese, onion & potato (v)

Spinach, feta & potato (vg)





- SUNDAY MENU -

Giant Yorkshire Puddings

Stuffed with roasted potatoes, red cabbage and gravy

Beef and horseradish

Pork, stuffing & apple sauce

Chicken & stuffing



Sides

Pigs in blankets 6.00

with meat gravy

Garlic roasted broccoli (vg) 3.75

Asparagus (vg) 3.75

with a lemon butter glaze

Cauliflower cheese (v) 3.75

Roast potatoes (v, vgo) 3.25

Mashed potato (vg) 3.25

Extra Yorkshire pudding & gravy (v) 1.95

Desserts

Salted caramel cheesecake (v)

with lemon curd ice cream

Vegan chocolate brownie (vg)

with coconut ice cream

Sticky toffee pudding (v)

with vanilla ice cream or custard

Apple and mixed berry crumble (v)

with vanilla bean ice cream or custard

4 scoops of ice cream or sorbet (vgo)

Ask for today's flavours

Dark chocolate & brandy tart

with caramel honeycomb ice-cream

Festive cheese board Stilton, Brie & mature cheddar

with house chutney and crackers



