



Sunday 16th June 2024

TWO COURSES - £18.50

CHILDREN - £9.25

Slow Roast Beef

**Roast Turkey with Herb Butter & Sage and
Red Onion Stuffing**

Garlic and Thyme Roast Chicken

**Potato, Swede, Onion, Rosemary and Mushroom
Parcel (VE)**

All Served with

**Bottomless Yorkshire Puddings, Roast Potatoes
Seasonal Vegetables & Proper Gravy**

(VE) - Vegan

Food Allergens & Intolerances

We follow good hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please ask our staff for further information.



White Chocolate & Honeycomb Cheesecake (V)

White Chocolate, Honeycomb Pieces & Madagascan Vanilla Ice Cream

Sticky Toffee Pudding (V)

Toffee Fudge Sauce & Madagascan Vanilla Ice Cream

Lemon Tart (V)(N)

Lime Curd, Meringue Swirls & Raspberry Sorbet

Red Berries Eton Mess (V)(GF)

Red Berry Compote, Meringue Pieces, Chantilly Cream

Vanilla Crème Brulee (V)

Vanilla Cream, Shortbread

Brownie Trio (V)

Blondie, Cookie Dough & Double Chocolate Brownie,
Salted Caramel Ice Cream

(GF) – Non-Gluten containing ingredients (N) – Traces of nuts
(V) – Vegetarian (VE) – Vegan

May contain genetically modified ingredients

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