



## Sunday Menu

2 courses £19 / 3 courses £24

### Starters

Soup of the day, cheese and herb savoury scone

Cider braised ham hock and pea terrine, piccalilli, toasted sourdough

Beer battered cod goujons, tartare

Black pudding croquettes, tomato relish

Creamy garlic mushrooms, toasted sourdough

### Mains

Roast loin of Hinchliffe's pork, sage and onion stuffing, Yorkshire pudding, roasted root vegetables, seasonal greens, mash, roast potatoes, pan gravy

Local farm reared roast beef, Yorkshire pudding, roasted root vegetables, seasonal greens, mash, roast potatoes, pan gravy

Salad of cherry tomatoes, spring onion, mixed peppers, summer leaves, lemon cous cous, lemon mustard dressing

Choose: grilled chicken, halloumi or crispy tofu

Summer tart: puff pastry, basil pesto, rainbow cherry tomatoes, goat's cheese, red onion, dressed leaves

Free range British chicken schnitzel in a panko crumb, sweet potato fries, jalapeno slaw

Slow braised steak and Magic Rock ale pie, chive mash, green beans, pan gravy

Fish pie topped with chive and crème fraiche smashed new potatoes, seasonal greens

Local farm pork and black pepper sausages, creamy mash, gravy, onion rings, seasonal greens

8oz Top Rump steak, roasted vine tomato, pan fried mushrooms, chips ( add onion rings /2 )

### Sweeten up your Sunday .....

A trifle confused! Custard sponge cake, port jelly, lemon curd, raspberries, whipped cream, pistachio ( +£2 supplement)

Peanut butter mascarpone cheesecake, caramel cream, Reese's cups, vanilla ice cream

Stem ginger pudding, pouring cream

Warm chocolate fondant, butterscotch ice cream

Lemon meringue tart

The Classic Sundae: trio of ice creams, chocolate sauce, whipped cream, Rossini biscuit

The Fudge Sundae: chocolate fudge pieces, honeycomb, vanilla ice cream, toffee sauce, shortbread dipping biscuit