



Sunday Lunch

2 Courses £19.85, 3 Courses £25.90

Children eat for £12.99 (separate menu)

Starters...

Quack - Duck spring rolls with regional dips

Quackless (V) - Vegetable spring rolls with seasonal dips

Holy Smoke - Grilled paprika king prawn in lemon butter
nasturtium blue pepe & our favourite Whiskey smoke

Marriage (V) - French potato patty with Indian chickpeas

Mains...

Dad's "Cooked Dinner" - Yorkshire pudding, seasonal vegetables
& all the trimmings served with one of the dishes below:

Sirloin Beef

Vegetable Glamorgan Sausage (V)

Grilled Lamb Cutlets

Roast Chicken seasoned with rosemary & garlic

Fishermen's Catch - 8oz salmon fillet served with saffron
rice, asparagus, lemon grass sauce topped with chilli,
coriander, summer berries & crab meat all drizzled with lemon
grass sauce

Linguine (Vegan without crab meat) - Crab meat linguine pasta
with a chilli and cherry tomato sauce (Vegetarian option
available)



All prices are inclusive of VAT. All dishes may contain some trace of nut.

Please advise us if you are allergic to nuts or any other food items.

All produce is locally sourced wherever possible.

Desserts...

Volcano (V) - Homemade chocolate fondant, vanilla ice cream & sprig of mint, served with never ending lava

Salted caramel brulée (V, GF) - Homemade salted caramel brulée, vanilla ice cream, served with a pistachio crunch

Vanilla panna cotta (V, GF) - Homemade vanilla panna cotta served with fresh strawberries, raspberries, drizzled with a raspberry coulis

De-constructed cheesecake - White chocolate, cream cheese on a biscuit crumb served with strawberries, raspberries & chocolate sauce

Say cheese

A cheeky cheese board served with fresh figs, apricot chutney, frozen grapes, walnuts & crackers

Locally sourced ice creams/sorbets

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