

Sunday Lunch @ The Green Room

12pm – 3pm

Starters

soup of the day, sour dough bread (V) GF	£5.00
Jack daniels glazed baby back ribs, radish, spring onion and chilli salad GF/DF	£7.50
chicken, chorizo and baby leek terrine, house chutney, landcress, toasted ciabatta DF	£7.50
baked field mushroom topped with grilled goats cheese, beetroot, artichoke & walnut salad (V) GF	£6.50
smoked salmon, horseradish and chive tart, mixed radish & rocket salad	£7.50
fried calamari, smoked paprika aioli, dressed rocket	£7.50

Mains

roast sirloin of beef, roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£16.00
roast shoulder of pork, roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£14.00
slow cooked leg of lamb, roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£14.00
pan roasted duck breast, cavolo nero, dauphinoise potatoes, cranberry jus GF	£18.00
camelised red onion, fig and ricotta tart tatin sunblushed tomato, pine nut & landcress salad, chips (V)	£16.00
10oz rump steak, baked field mushroom, grilled tomato, garlic butter, fries GF	£20.00
roasted butternut squash, spinach, artichoke & oine nut filo parcel, tenderstem broccoli, roasted tomato sauce, chips (Vegan)	£15.00
turkey, smoked ham hock and leek pie, wholegrain mustard cream , fine green beans, roasted new ptatoes	£17.00
beer battered haddock, chips, tartare sauce, garden peas DF	small £10.00 large £14.50
grilled seabass fillet, creamed potatoes, tenderstem broccoli, cockle and chive cream GF	£18.00
pan roasted sea trout, crushed potatoes, fine green beans, saffron and mussel cream GF	£18.00

Dishes marked DF or GF are or can be cooked dairy free or gluten free, please let us know when ordering