

Sunday Lunch @ The Green Room 12pm – 4pm

Starters

garlic bread	£4.00
soup of the day, sourdough bread and butter (V) GF	£5.50
creamy, garlic portobello mushrooms, parmesan, sourdough toast (V)	£7.00
asparagus, poached egg, parmesan, maitaise sauce (V)	£8.50
breaded cod, lambs lettuce, lemon and herb mayo	£7.00
chicken liver pate, medley of pickled vegetables, toasted sourdough	£8.00

Mains

roast sirloin of beef, roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£18.00
roast shoulder of pork, roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£16.00
roast leg of lamb, roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£18.00
corn fed chicken supreme, creamed leeks, wild mushroom, potato lyonnaise GF	£16.50
saffron risotto, cauliflower, crushed almonds, roasted grape (V) GF	£16.00
salmon, tomato & olive sauce, courgette tagliatelle, yellow roasted cherry tomato, chips	£21.50
leek, cheddar & potato pie, hispi cabbage, creamy mash (V)	£16.00
beer battered haddock, chips, tartare sauce, pea puree DF	small £11.50 large £17.00
tenderstem broccoli, butter bean, pomegranate, caramelised red onion & sundried tomato salad, mustard dressing, thick cut chips (VG)	£14.50
pork, apricot & sage pie, cider jus, hispi cabbage, creamy mash	£18.00

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

