

## Sunday Lunch @ The Green Room

12pm – 4pm

### Starters

garlic bread	£4.00
soup of the day, sourdough bread and butter (V) GF	£5.50
ham hock, mrs kirkhams cheddar & spring onion croquettes, spinach puree	£7.50
asparagus, poached egg, parmesan, maitaise sauce (V)	£8.50
pickled beetroot, beetroot puree, whipped goats cheese, rocket (V)	£7.00
pork rilletes, cornichons, toasted baguette GF/DF	£8.50

### 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
spanish chicken wrapped in pancetta, stuffed with manchego & shallots, tomatoes, chorizo, sherry, green olives GF	£18.50
wild mushroom & spinach risotto, parmesan (V) GF	£16.00
pan seared chalk stream trout, grilled peach, guacamole, curly endive, potatoes	new £21.50
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
chicken, pancetta & leek 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*



**Sides; £3.95 each**

: seasonal vegetables, cauliflower cheese