

## Sunday Lunch @ The Green Room

12pm – 4pm

### Starters

soup of the day, sourdough bread & butter (V) GF	£4.00
mini spanakopita, kalamata tapenade, coloured tomatoes (v)	£8.50
smoked duck, pickled purple carrots, blackcurrant puree, wasabi	£9.00
harissa roasted cauliflower, babaganoush, dukkah (V)	£8.50
pork rillettes, cornichons, toasted baguette GF/DF	£8.50
spiced rum cured salmon, charred pineapple, pomegranate molasses GF/DF	£9.00

### 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
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
baked aubergine schnitzel, chickpea & tomato salsa, roasted pepper, zhug (VEGAN)	£14.50
beef steak & pigeon pie, hispi cabbage, creamy mash ( please allow 20 minutes cooking time)	£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