

Sunday Lunch @ The Green Room

12pm – 4pm

Starters

soup of the day, sourdough bread & butter (V) GF	£5.50
deep fried goats cheese, fig chutney & watercress (v)	£8.50
smoked mackerel pate, beetroot chutney, garlic toasts	£9.00
harissa roasted cauliflower, babaganoush, dukkah (V)	£8.50
curried king prawns, mango chutney, red oak leaf, sour dough toasts	£9.00

Mains

roast dry aged sirloin of beef, roast potatoes, seasonal vegetables, yorkshire pudding roast gravy	£18.00
roast pork loin, roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£16.00
roast leg of lamb, roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£18.00
traditional beer battered haddock & chips, tartare sauce & pea puree	£15.00
linguine, butternut squash sauce, pancetta, walnuts & spinach	£14.50
market fish of the day: lemon & caper butter, samphire, new potatoes	£18.00
vegetarian chilli, rice & tortillas VEGAN	£16.00
chicken, mushroom & leek pie, hispi cabbage, creamy mash (<i>please allow 20 minutes cooking time</i>)	£18.00

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



extra slice of roast meat £3.00: extra roast potatoes £1.50
extra yorkshire pudding £1.00: seasonal vegetables £3.95
cauliflower cheese £3.95