

Sunday Lunch @ The Green Room 12pm – 4pm

Starters

soup of day, sourdough bread & butter (V) GF	£6.00
venison, orange & juniper terrine, tangy prune chutney, sourdough toast	£9.50
baked camembert to share, studded with garlic & herbs, house chutney & toasted ciabatta	£12.00
king prawns, creamy thyme sauce, spinach & pancetta, sourdough toast	£9.00
baked Portobello mushroom stuffed with roasted pepper relish, topped with goats cheese, balsamic dressed rocket, maple roasted walnuts (V)(VG) GF	£8.50

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 lamb, roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£18.00
traditional beer battered haddock & chips, tartare sauce & pea puree	£15.00
market fish of the day: lemon & caper butter, samphire, new potatoes	£18.00
vegetarian chilli, rice & tortillas VEGAN	£16.00
chicken, mushroom & tarragon puff pastry pie, creamy mash, fine green beans & a chicken jus <i>(please allow 20 minutes cooking time)</i>	£17.00

*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