

Sunday Lunch @ The Green Room 12pm – 4pm

Starters

cheesy garlic bread (VG)	£5.00
soup of the day, sourdough bread and butter (V)(GF)	£6.00
salt & pepper calamari, sweet chilli sauce (GF)	£8.00
creamy garlic mushrooms, ciabatta toast, parmesan, truffle (VG)	£7.00
baby back ribs & Jack daniels glaze, spring onion, chilli	£8.00

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 lamb, roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£18.00
vegan nut roast, roast potatoes, seasonal vegetables, yorkshire pudding, vegan gravy (Ve)	£14.50
traditional beer battered haddock & chips, tartare sauce & peas	£15.00
Miso glazed aubergine, sautéed snap peas, watercress, roasted pepper relish, thick cut chips (V)	£15.00

*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