

Sunday Lunch @ The Green Room 12pm – 4pm

Starters

baked cheesy garlic bread (V)	£5.00
soup of the day, served with warm bread (Ve) (GF)	£7.00
deep fried brie, served with a fig chutney	£9.00
ham hock terrine, piccalilli, crostini (GF)	£9.50
smoked cod roe, potato bread, pickled red onions, chives	£9.00
smoked salmon & prawn pate, chicory salad, multigrain bread (GF)	£12.00

Mains

roast sirloin of beef, roast potatoes, honey roasted carrots & parsnips, braised red cabbage, greens, yorkshire pudding, gravy, horseradish cream	£20.00
roast pork loin, roast potatoes, honey roasted carrots & parsnips, braised red cabbage, greens, yorkshire pudding, gravy , apple sauce	£18.00
roast chicken supreme, apple & sage stuffing, roast potatoes, honey roasted carrots & parsnips, braised red cabbage, greens, yorkshire pudding, gravy	£19.50
chestnut roast, roast potatoes, sweet roasted carrots & parsnips, braised red cabbage, greens, vegan gravy (V)	£16.00
traditional beer battered haddock & chips, tartare sauce & garden peas	£18.00
The Green Room Burger, 7oz beef burger, bacon, tomato, lettuce, Monterey Jack, caramelised onion, béarnaise, coleslaw & fries (GF)	£18.00

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



extra slice of beef or pork meat £3.00: extra roast potatoes £2.50
extra yorkshire pudding £2.00: seasonal vegetables £4.00
cauliflower cheese £5.00