

SUNDAY LUNCH - STARTERS

Cherry tomato, spring onion, red onion, basil and garlic bruschetta infused with balsamic vinegar on toasted foccacia with garlic butter, wild rocket and cucumber ribbon salad (G,V,GFO)	£8	Traditional prawn cocktail with Marie Rose and cayenne pepper sauce, shredded iceberg lettuce, cucumber ribbons and toasted French baguette with butter (G,D,GFO)	£12
Spiced maple sticky chicken lettuce wraps with carrot, spring onion, chilli, lime and toasted sesame seeds (N,D,GFO)	£10	Greek salad, red onion, cherry tomatoes, cucumber, feta and black olives with a balsamic and olive oil dressing with served with toasted sour dough (V,GFO)	£10
		Duck or vegetable pan seared gyoza with aromatic dipping sauce (V available, N,D,G)	£11

SUNDAY ROASTS

Rump of beef	£24	Herb infused butternut squash (V)	£20
Roasted rosemary chicken breast	£24	Chicken, ham hock and leek pie	£21
		Steak and kidney suet pudding	£21

All served with roast potatoes, Yorkshire pudding (G), creamed leeks, braised red cabbage, carrot and swede mash, mash potato, honey roasted parsnip and broccoli, cauliflower cheese (served separately) with a red wine jus (D,G)

SUNDAY SPECIALS

Pan fried salmon fillet with ginger, soy, spring onion and honey sauce, crushed chive new potatoes, buttered tender stem broccoli, baby corn and carrots (GFO,D)	£26
The Meat in Place Cumberland sausages with creamy chive infused mashed potato, rich red wine and onion gravy, buttered broccoli, crispy onions, spring onions and pea shoots (G,D)	£20

V GASTRO POKE BOWLS

Pan seared tuna steak with soy, ginger and honey glaze OR Teriyaki chicken	£21.00
Griddled halloumi with caramelised red onion & cracked black pepper sauce (V)	£19.00

All our poke bowls come with mango, tomato, onion, lime and coriander salsa, edamame beans, vanilla infused pickled red cabbage, fresh avocado, pickled carrot, sesame ginger seaweed, cucumber ribbons and coriander, lime infused rice (G,N)

DESSERTS

Banoffee pie pot with chantilly cream and chocolate sauce (D,GFO)	£8	Baked dark chocolate brownie with chocolate sauce, and salted caramel ice cream (GFO,N,D - gluten free served with vanilla ice cream)	£9
Warmed morello cherry and Belgian chocolate waffle with vanilla ice cream (D,G)	£8	Three specially selected cheeses, grapes, crackers & Mrs Mckenzie's tomato kasundi chutney - our crackers may contain traces of nuts (GFO,N,D)	£13
Apple and cinnamon frangipani with Devon custard(D,G)	£9		
Cookies and cream cheesecake cup with chantilly cream and belgian chocolate sauce	£8		