

Sunday lunch Two courses £24 | Three courses £28.50

Mushroom velouté & chervil (v)

Salmon rillettes, pickled cucumber, horseradish & dill ½ pint of shell on prawns, Marie rose sauce, leaf salad

Ham & parsley terrine, sauce piccalilli



Dingley Dell pork chop, creamed potatoes, tender stem broccoli & apple sauce

Roast sirloin of Herefordshire beef, Yorkshire pudding, roast potatoes, red wine gravy

Served pink with carrot puree, cauliflower cheese & blanched greens

Salmon & Cod fishcake, creamed leeks, soft poached egg & wholegrain mustard sauce

Roast butternut squash, cavolo nero, chestnuts, watercress pesto & sage (v)

Sides £2.95

Chips cooked in dripping | Blanched greens | Creamed potatoes Leaf salad & lemon vinaigrette | Cauliflower cheese



Dark chocolate delice, honeycomb, crème fraiche sorbet

Cardamom rice pudding, clementines & candied hazelnut

Sticky toffee pudding, butterscotch sauce, ginger ice cream

Selection of Great British cheeses Keen's cheddar | Ticklemore | Stilton in port Served with quince paste, crackers & sourdough

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you. A discretionary service charge of 10% will be added to tables of 8 or more.