



1 Course 22
2 Course 27
3 Course 32

Sunday Menu

Seasons Family Sharing Platter

The Ultimate Sunday Lunch Experience: Beef, Pork, Chicken, Stuffing, Pork Crackling, Pigs in Blankets, Cauliflower Cheese, Braised Red Cabbage, Mashed & Roast Potatoes, Buttered Mixed Greens, Yorkshire Puddings, Gravy With A Choice Of Dessert

37 per person

(Minimum 2 Adults. Under 12's Eat Free)

STARTERS

Our selection of starters change weekly, showcasing only the finest seasonal ingredients & chef's specials.
Please ask your server for this week's offerings.

MAINS

Roast Sirloin of Beef

Roast Loin of Pork

Sage & Onion Stuffing (gf*)

Sykes Farm Chicken

Sage & Onion Stuffing, Pigs In Blankets (gf*)

20 Ingredient Nut Roast

The Above Dishes Are Served With A Yorkshire Pudding, Beef Dripping Roast Potatoes, Star Anise Roast Carrots, Buttered Mixed Greens & Appropriate Gravy

DESSERTS

Our selection of desserts change weekly, showcasing only the finest seasonal ingredients & chef's specials.
Please ask your server for this week's offerings.

SIDES

Cauliflower Cheese (gf*) Braised Red Cabbage (gf) (vg*) Yorkshire Puddings (gf*) Buttered Seasonal Greens (gf) (vg*) Mashed Potato (gf) Pigs in Blankets (gf*)

(GF) GLUTEN FREE (GF*) GLUTEN FREE OPTION (V) VEGETARIAN (V*) VEGETARIAN OPTION (VG) VEGAN (VG*) VEGAN OPTION (N) CONTAINS NUTS (N*) MAY CONTAIN NUTS. *PLEASE NOTE THAT WE ARE NOT A NUT FREE KITCHEN, BUT WE DO TRY OUR BEST TO PREVENT ANY CROSS CONTAMINATION* *PLEASE INFORM YOUR SERVER OF ANY ALLERGIES/DIETARY REQUIREMENTS, AS DISHES MAY BE ALTERED TO SUIT, OR ALTERNATIVES MAY BE AVAILABLE*