

Banks

All our Dishes are Freshly Prepared in house using carefully selected Ingredients

SUNDAY LUNCH

Course £25 2 Course £30 3 Course £35

Starters

Soup of the Day
Served with Focaccia (VE, GF Available)

Wild Mushroom Parfait
Served with Enoki Mushrooms and Sourdough V)

Baked Camembert
Honey, Thyme and Crostinis (V)

Mackerel Pate
with Pickled Cucumber and Crostinis

Mains

Roast Sirloin of Beef , Honey glazed gammon or Roast Leg of Lamb

Roast Salmon Fillet

Nut Roast (v, VE)

Above comes with Roast Potatoes, A Yorkie, Stuffing, Braised Red Cabbage, Seasonal Veg and Gravy

*Supplement of
£3 for a extra slice of meat and Yorkie
or £4 for a trio of meats and Yorkie

Sides £5 each

Cauliflower Cheese
Pigs in Blankets (3)
Honey Roasted Parsnips

Desserts

Cheesecake of the Week
Please Ask Server

Rhubarb and Vanilla Creme Brûlée
Served with Fresh Berries

Housemade Tart of the Week
Please Ask Server

Sticky Toffee Pudding
Served with Caramelised Toffee Pear Sauce and Vanilla Ice Cream (VE, GF)

British Cheese Slate
With All The Usual Suspects