

# SUNDAY LUNCH



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## STARTERS

- Ham Hock and Pea Terrine Served with Piccalilli & Crostini £6.95  
Chefs Homemade Soup Served with Warm Ciabatta £5.95 V  
Creamy Garlic and Thyme Mushroom Bruschetta £6.50 V  
Baked Camembert, Studded With Garlic & Rosemary  
Served with Seasonal Chutney and Toasted Ciabatta £12.50 To Share V

## MAIN COURSE

- Roast 21-Day Aged Hereford Beef £16.95  
Roast Loin of Gloucester Pork, Cranberry Stuffing & Crackling £15.95  
Half Roast Chicken & Cranberry Stuffing £15.95  
Mixed Roast- Roast 21-Day Aged Hereford Beef & Gloucester Pork £16.95  
Mini Roast of Your Choice £9.50  
Roast 21 Day Aged Hereford Beef or Gloucester Pork Ciabatta Served with Roast Potatoes &  
Gravy £9.50  
Homemade Butternut Squash, Spinach & Mushroom Duxelle Wellington £12.95 VN  
*All Roast Dinners Are Served With Roast Potatoes, Mixed Vegetables,  
Cauliflower Cheese GF, Gravy GF & Yorkshire Pudding*

- Barry the Butcher Beef Burger GF  
Served in a Brioche Bun with Gem Lettuce, Tomato, Gherkin, Onion, Ketchup,  
American Mustard & Baconnise with Fries £12.50  
Cajun Spiced Halloumi Burger V  
Served in a Brioche Bun with Pico de Gallo, Chipotle Mayo & Guacamole with Fries £12.50

## EXTRAS

- Yorkshire Pudding £1.00, Roast Potatoes £2.50,  
Cauliflower Cheese £3.50, Seasonal Vegetables £3.00

Vegan – VN Gluten Free – GF Vegetarian – V  
Allergen information is available on request and special dietary requirements  
are catered for please ask.

