

Sunday Lunch

SUNDAY LUNCH NOW SERVED FROM 12-6PM

STARTERS

Chicken Tenders £7

Garlic butter - bacon - parmesan - spring onion

House Bread £6

Garlic butter - balsamic - oil (GF available)

Creamy Garlic Mushrooms £8

Served on sourdough toast

Calamari £7

Lightly dusted calamari - served with garlic aioli

SUNDAY MAINS

ALL OUR ROASTED MEATS AND ALTERNATIVES ACCOMPANIED BY:

Yorkshire pudding - roast potatoes - buttered greens - swede and carrot mash - sweet red cabbage

Honey roasted carrot and parsnip - chefs rich red wine meat gravy or vegan gravy

Roast Chicken Breast (Supreme) £16

Slow Roasted Beef Brisket £17

Roast Leg Of Lamb £19

Roast Belly Pork With Crackling £16

Captains Feast £25

(selection of all our roast meats)

Lincolnshire Vegan Sausages (GF) £15

Vegan Cottage Pie (GF) £15

EXTRAS

Mature Cheddar
Cauliflower Cheese (GF)
£5

Roast Potatoes (GF)
£5

Yorkshire Pudding
£1.50

DESSERTS - £7.50

SERVED WITH EITHER POURING CREAM - CUSTARD OR ICE CREAM

Homemade apple and rhubarb crumble (GF)

Vegan chocolate truffle brownie torte

Belgian Biscoff sweet
waffle with toffee crumb

Affogato
2 scoops of vanilla ice cream and then
covered in a shot of hot, strong espresso

The most delicious individual desserts from "The Classic Cheesecake Guy"

PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOURS

(Please inform your server if you require your dish gluten free)