

# SUNDAY LUNCH

1 COURSE 17.95 // 2 COURSES 23.95 // 3 COURSES 28.95

## STARTERS

---

**CHICKEN LIVER & BRANDY PARFAIT (gfa)**  
toasted sourdough and caramelised onion jam

**HOMEMADE SOUP OF THE DAY (vo) (gfa)**  
served with chunky sourdough bread and butter

**DUCK SPRING ROLLS**  
crispy salad and lightly spiced aioli

**FOUNTAIN GARLIC MUSHROOMS (v)**  
sautéed mushrooms, toasted ciabatta

**SOUTHERN FRIED CHICKEN**  
crispy chicken, buffalo sauce, spring onions and Jalapeños

## MAIN COURSES

---

### SUNDAY ROASTS

all served with skin-on roast potatoes, mashed potatoes, honey glazed roasted carrots, tender stem broccoli, cider braised red cabbage, Yorkshire pudding and the original fountain gravy.

**SLOW ROASTED BEEF RUMP**

**FREE-RANGE CHICKEN SUPREME**

**RED TRACTOR SLOW ROASTED GAMMON**

**DUO OF MEATS (BEEF & GAMMON)**

**PLANT BASED CHESTNUT AND SEED ROAST (V)**  
(served with vegetarian gravy)

---

**BEER BATTERED HADDOCK & CHIPS**

triple cooked hand cut chips, mushy peas, homemade tartare sauce, lemon wedge

**TURMERIC CAULIFLOWER STEAK £14.95 (V) (GF) (VGO)**

turmeric cauliflower steak served with roasted smashed potatoes, homemade tzatziki, and pumpkin seeds

**BEEF BRISKET BURGER £16.95**

braised beef brisket and bacon with BBQ sauce, gherkin, coleslaw and jalapeños in a glazed brioche bun  
+£2 "make it dirty" with American-style cheese sauce

**GRILLED CHICKEN BURGER £16.95**

grilled chicken breast, cheddar cheese, hash brown, crispy onion, and garlic mayo in a pretzel bun

**VEGETARIAN BURGER (VE)**

lightly spiced aioli, vegan cheese, portobello mushroom, pretzel bun

(v) Vegetarian (gf) Gluten Free (ve) Vegan (gfa) Gluten Free Option Available  
FOOD ALLERGIES AND INTOLERANCES:

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones.