

Show Stopping Sunday Lunch!

If you have an allergy or intolerance, please speak to a member of staff before you order your food and drinks.

Our great homemade Yorkshire puddings are made fresh every weekend, to accompany our tasty roasts.

To Start

Golden Breaded

Mushrooms * £3.95

With a dressed salad garnish and either garlic mayonnaise or smoked BBQ sauce dip.

King Prawn Cup

 £4.25

On crisp mixed leaves with seafood sauce and hand-cut bread and butter.

Black Pudding Stack

 £4.45

A tower of black pudding slices and crispy bacon, topped with a creamy peppercorn sauce. Garnished with fresh rocket.

Homemade Soup of the Day

 £3.95

With hand-cut bread and butter. Ask for today's choice.

The Main Event

Our freshly carved roasts are served with a homemade Yorkshire pudding and unlimited vegetables including home-cooked roast potatoes, new potatoes, cauliflower cheese, garden peas, carrots, broccoli and gravy.



Proud to use
British meats
and potatoes.

Roast Shoulder of British

Pork £8.95

With crackling and Bramley apple sauce.

Sunday Best

 £10.45

If you can't make up your mind, why not have chicken, beef and pork, plus an extra Yorkshire pudding?

Topside of Yorkshire Beef

 £8.95

British Roast Chicken £8.95

With sage and onion seasoning.

Cauliflower, Caramelised Shallot & Ale Tart

 £8.75

Cheddar enriched shortcrust pastry tart filled with a mature Cheddar, mozzarella, cauliflower cheese and ale sauce, finished with caramelised shallots and more vintage Cheddar cheese.

Welsh Leg of Lamb

 £9.95

With mint sauce.

Children's Roast

Chicken, pork or beef. £5.95

Lamb. £6.45

Add an extra bowl of Yorkshire puddings
or a bowl of pigs in blankets
for £3.00 each.

*All Sunday lunches include unlimited vegetables!
Just ask if you would like another portion.*

To Finish

ALL DESSERTS £2.00*

Bramley Apple, Peach & Pumpkin Pie ✓

Served warm with custard.

Lemon Meringue Ice Cream Cake ✓

Zesty, rippled, dairy vanilla ice cream sandwiched between a buttery shortbread biscuit base and a moist lemon sponge, baked together with fluffy marshmallow meringue. Served with double cream.

ASPALL Mixed Fruit & Cider Crumble ✓

Juicy strawberries, raspberries, tart apple and blackcurrants combined with Aspall cyder. Topped with a buttery shortbread crumble, served warm with custard.

Sticky Toffee Pudding ✓

A rich toffee and date sponge pudding, with buttery toffee sauce made with Welsh cream. Served warm with custard.

Chocolate Fudge Cake ✓

Layers of chocolate sponge with rich chocolate fudge icing, served hot or cold with pouring cream.

Ice Cream Sundaes

Apple Crumble Sundae ✓

Apple flavoured dairy ice cream with caramelised apple and shortcake pieces, vanilla flavour ice cream and butterscotch sauce. All topped with a buttery shortbread crumble and cream.

Chocolate Indulgence Sundae ✓

Chocolate and vanilla flavour ice creams, layered with chocolate sauce and finished with cream and chocolate flakes.

Kids get a free dessert**

*From this Sunday menu only.

**From the Children's Menu.

When purchasing a children's meal from this menu or the Children's Menu.

✓ Suitable for vegetarians or vegetarian option available.

✓* We cannot guarantee that our vegetarian dishes have been cooked in dedicated fryers. Please ask a member of staff for more information.

Our chicken dishes may contain bones. We regret we cannot guarantee that any of our dishes are free from nuts or nut derivatives. All food is prepared in kitchens where nuts, gluten and other allergens are present and our menu descriptions cannot include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available.