

Sunday Lunch



Two courses for £17.50

Three courses for £21

Starters

Garlic mushrooms on toast (V) (VE*)

Carrot and coriander soup (VE)

Calamari with garlic mayonnaise

Mains

Locally-sourced roast beef, dry-aged for 30 days, served with Yorkshire pudding and
roast parsnip, horseradish sauce and/or mustard

Navenby roast pork, served with Yorkshire pudding and roast parsnip
and fresh Danethorpe apple sauce

Moroccan nut roast served with roasted vegetable couscous (VE) (GF)

All the above are accompanied by your choice of:
Roast potatoes, cauliflower cheese and mixed vegetables



Desserts

Ice-cream sundae (V) (VE*)

Danethorpe apple crumble with cream (V)

Paddington pudding with cream (V)



GF: Gluten free | GF*: Gluten free on request | N: Contains nuts

V: Vegetarian | VE: Vegan | VE*: Vegan on request

Whilst we make every effort to avoid cross-contamination, our food is prepared in an environment where allergens may be present and therefore we cannot guarantee that any dish does not contain any particular allergen. Please speak to a member of our team if you have any questions or concerns.

As all our food is made from scratch, at busy periods you may experience a wait for food.