

Starters

Ashleworth Court Farm Beef Croquette, cajun spiced mayonnaise gfo **£8.95**

Roasted tomatoes on sourdough toast, basil & rocket **vegan gfo £8.25**

Prawn Cocktail, leaves, cucumber, crispy capers & malted seeded bread gfo **£8.75**

Sunday lunch

We vary the cuts of lamb and beef we serve. All are delicious! Our team will give you details on today's cut and also let you know how it is cooked – roasted, slow-cooked, rolled etc.

All dishes are served with roast potatoes, home-made cauliflower cheese, roasted root vegetables & seasonal greens gfo

Braised crispy pork belly, sage & apricot stuffing, crackling, meat gravy gfo

child £11.95 adult £21.95

Ashleworth Court Farm lamb, lamb sauce gfo

child £12.95 adult £23.95

Hereford beef, home-made Yorkshire pudding, meat gravy gfo

child £12.95 adult £23.95

Butternut squash, sweet potato & lentil en croûte, vegetable gravy **vegan**

child £9.95 adult £18.95

Home-made vegetable nut roast, vegetable gravy **vegan gfo**

child £8.95 adult £17.95

We also serve a selection of Classic dishes from our main menu **vegan options gfo**



Our lambs & pure-bred Hereford beef are naturally fed on riverside pastures & home-grown forage. Other local suppliers are used when our own meat is unavailable.

Sides

Yorkshire pudding v **£1.75**

Home-made cauliflower cheese gfo **£5**

Braised red cabbage **vegan gfo £5**

Pigs in blankets gfo **£5**

Seasonal greens **vegan gfo £6**

Chunky chips or Fries **vegan gfo £5 add cheese £2.2**

Please ask your server for details. Some of our fish may contain small bones. Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen menu is available upon request. We use genetically modified soybean oil for frying and cooking. Prices are inclusive of VAT