

Sunday Menu

1 Course £16.95 2 Course £19.95 3 Course £22.95

House Starters

Homemade Soup of the Day
with Warm Fingers of Bread &
Butter (V) (GF Available)

Halloumi, Carrot, Orange,
Fennel & Rocket Salad, Honey &
Mustard Dressing (V) (GF)

Smoked Mackerel, Textures of
Beetroot, Wasabi Crème Fraiche
& Pickled Shallots (GF)

Roasted Fig, Parma Ham Crisp,
Goats Cheese, Endive Salad, Fig
Ketchup & Balsamic Glaze
(Vegan Available) (GF)

Mushroom & Pea Risotto,
Pickled Shimeji Mushrooms,
Chive Oil, Pea Shoots (V) (Vegan
Available)

Katsu Chicken Lollipops, Katsu
Sauce, Sushi Ginger, Spring
Onions, Chilli & Sesame Seeds (V
Available)

Sunday Roasts

Roast Silverside of Beef
Seasonal Vegetables, Roast
Potatoes, Creamy Mash,
Yorkshire Pudding, Rich Pan
Gravy (GF Available)

Roast Staffordshire Turkey
Seasonal Vegetables, Roast
Potatoes, Creamy Mash, Herb
Stuffing, Yorkshire Pudding,
Rich Pan Gravy (GF Available)

Hales Hall Nut Roast
Roast Potatoes, Creamy Mash,
Seasonal Vegetables, Yorkshire
Pudding & Vegi Gravy (V)

Roast Pork
Seasonal Vegetables, Roast
Potatoes, Creamy Mash, Herb
Stuffing, Yorkshire Pudding,
Rich Pan Gravy (GF Available)

Dunwood Farm Sirloin of Beef
Seasonal Vegetables, Roast
Potatoes, Creamy Mash,
Yorkshire Pudding, Rich Pan
Gravy (GF Available) £5

Vegan Vegetable Tart
Roast Potatoes, Seasonal
Vegetables, Vegan Gravy
(Vegan)

Supplement

Sweets

Dark Chocolate Fudge Brownie
with Ice Cream

Bakewell Tart With Custard

Sticky Toffee Pudding with
Butterscotch Sauce & Custard

Mango Panna Cotta with Mango
Sorbet

Belgian Waffle with Fresh
Berries & Daltons Ice Cream

Cheesecake Of the Day with
Daltons Ice Cream



