



## Sunday Lunch

Served 12pm - 3pm

**MAIN COURSE £17.50**  
**TWO COURSE £22.50**  
**THREE COURSE £26.50**

### STARTERS

**Crab Arancini** (gfa)  
Lime & Sweet Chilli Sauce  
3, 7, 14

**Belly Pork Bites**  
Bourbon & BBQ Sauce  
2, 9

**Fried Halloumi** (gf) (v)  
Cucumber & Pomegranite Salad, Honey and  
Sesame Dressing  
7, 9, 12

**Spiced Cauliflower Bites** (gf) (vgn)  
Tahini Dressing  
12

**Garlic Mushrooms** (vga)  
Cream Sauce, Toasted Ciabatta  
1, 2, 7, 14

### MAIN COURSE

**Pan Roasted Chicken Supreme**  
1, 7

**Slow Cooked Blade of Beef**  
1, 7

**Slow Cooked Belly Pork**  
1, 7

**Nut Roast** (v)  
1, 2, 4, 7, 10

All served with Yorkshire Pudding, Stuffing,  
Mashed Potato, Roast Potato, Cauliflower  
Cheese, Roasted Carrots, Selection of Greens

**Grimsby Beer Battered Haddock**  
Twice Cooked Chips, Mushy Peas, Tartare Sauce  
2, 4, 5, 14

**Spinach & Ricotta Tortelloni**  
Green Vegetable Sauce, Parmesan Crumb  
1, 2, 7, 14

### DESSERTS

**Affogato** (v)  
Two Scoops of Vanilla Ice Cream with a shot of  
hot Espresso, Amaretti Biscuits  
7

**Raspberry Frangipane** (v)  
Raspberry Sauce, Creme Anglaise  
2, 4, 7, 10

**Baked Vanilla Cheesecake** (v)  
Berry Compote, Speculoos Crumb  
2, 4, 7, 13

**Chocolate Brownie** (gf) (vgn)  
Vegan Vanilla Ice Cream, Vegan Chocolate Sauce  
13  
(v)

**Please note:** Allergy advice has been listed for each dish on this menu but we still advise you inform your server of any dietary requirements, food allergies or intolerances you may have.

(v) - vegetarian (vgn) - vegan (vga) can be made vegan (gf) - gluten free (gfa) can be made gluten free

1-celery 2-cereals containing gluten 3-crustaceans 4-eggs 5-fish 6-lupin 7- milk 8-molluscs  
9-mustard 10-nuts 11-peanuts 12-sesame seeds 13-soya 14-sulphur dioxide