

**SUNDAY LUNCH**

**2 courses £23**

**3 courses £28**

**TO START**

**SOUP OF THE DAY**

served with bloomer bread and butter

**SMOKED SALMON PÂTÉ**

with a hint of horseradish and lemon  
served on toasted artisan bread

**CREAMY MUSHROOMS**

with blue cheese on toasted ciabatta

**MAIN COURSES**

**ROAST TOPSIDE OF BEEF**

roast potatoes, yorkshire pudding, sage & onion stuffing pan gravy

**ROAST LOIN OF PORK**

roast potatoes, yorkshire pudding, sage & onion stuffing, pan gravy

**ROAST CHICKEN**

roast potatoes, yorkshire pudding, sage & onion stuffing, pan gravy

**HACKWOOD VEGGIE HOT POT (v)**

peas, peppers, onions, carrots in a creamy sauce with a puff pastry lid

*All served with creamy leaks, tender stem broccoli and honey roasted carrots.*

**DESSERTS**

**BREAD AND BUTTER PUDDING**

served with ice cream or custard

**CHOCOLATE BROWNIE (gf)**

served with ice cream or custard

**WINTER CRUMBLE**

served with ice cream or custard

\*Whilst our team & our suppliers adhere to strict standards, we do prepare food and cakes in our kitchens where nuts, gluten and other allergens are present\*