

Sunday Lunch Menu

Starter

Carrot & Rosemary Soup (v, gfa)
Warm Artisan Bread, Salted Butter

Risotto (gf)
Chorizo & Blistered tomatoes

Mussels (gfa)
Creamy white wine sauce, Leeks, Artisan bread

Creamy Garlic Mushrooms (v, gfa)
Toasted sourdough

Yorkshire Pudding (va)
Red Onion Gravy

Main Course

Dry Aged Striploin of English Beef (gfa)

Braised Beef Brisket (gfa)

Belly Pork (gfa)

Maple Glazed Ham (gfa)

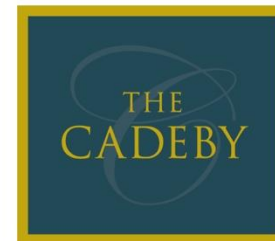
The Godfather (gfa)

One Slice of Each Meat served with all the trimmings (+£12.00 Supplement)

All are served with Creamed Mash Potato, Roasted Potatoes, Seasonal Vegetables,
Yorkshire Pudding & Rich Red Wine Gravy

Seafood Jambalaya
Cod, Tiger prawns, Mackerel with Arborio rice (gf)

Rigatoni (v)
Roasted vegetables, Ragu, Goats cheese



Sides

Cauliflower Cheese - £5.00

Roasted Potatoes - £5.00

Creamed Mash - £5.00

Extra Yorkshire Pudding £1.50

Roast Corn on The Cob - £5.00

Dessert

Baked Cheesecake (v)
Raspberry & White Chocolate, Pouring Cream
Belgian Waffle Sundae (v)
Salted Caramel, Vanilla Ice Cream, Chocolate Sauce

Jam Roly Poly (v)
Crème Anglaise, Market Berries

Selection of Ice-Creams
Chocolate Scroll, Market Berries

The Cadeby Cheeseboard (gfa)
Selection of Cheese, Celery, House Chutney, Biscuit

2 Courses – £ 22.95pp | 3 Courses – £ 27.95pp

2 Main Courses – £ 30.00

Children's 2 Courses – £ 19.95pp | Children's 3 Courses – £ 23.95pp

ALLERGEN INFORMATION

We cannot guarantee all our ingredients are allergen free, we are a small fast paced working kitchen, where there is a small risk of cross contamination from one ingredient to another. Please inform your server of any allergies upon ordering your meals.

Some dishes may contain nuts. For further allergen information, please speak to your host.

(V) Suitable for Vegetarians (GF) Gluten Free (GFA) Gluten Free Adaptable, (VG) Vegan (VGA) Vegan Adaptable (DFA) Dairy Free Adaptable.

All prices include VAT. Service charge is not included.