

SUNDAY LUNCH MENU

Served Sunday - 12pm to 6pm, pre-booking required for residents between 6pm-8pm

STARTERS

- The Hope & Anchor Scotch Egg, brown sauce, dressed leaves £8
Soup of the day, rosemary focaccia, Netherend salted butter (gfo) (veo) £7
Smoked salmon, celeriac remoulade, fennel salad, apple & citrus dressing (gf) £9
Isle of Wight Heritage Tomatoes, buffalo mozzarella, pesto & tomato essence (gf) (v) £9
Crispy salt & pepper whitebait, lemon & dill mayonnaise £8

ROASTS

- Roast sirloin of Herefordshire beef, Yorkshire pudding, horseradish sauce, red wine gravy (gf) £19
Roast chicken crown, pork & sage stuffing, cranberry sauce (gf) £18
Roasted pork belly, apple sauce (gf) £18
Sweet potato, spinach & lentil wellington, veggie gravy (ve) £17
*All of the above are served with buttered seasonal greens, maple-glazed vegetables & cauliflower cheese.
Add Yorkshire pudding £1*

- Cornish monkfish loin, chilli lemon grass & crab sauce, pak choi, onion bhaji (gf) £22
Roasted heritage tomato & courgette gnocchi, feta cheese, basil (gfo) (veo) £18

DESSERTS

- Banana sticky toffee pudding, toffee sauce, honeycombe ice cream (v) (veo) £8
Apple & summer berry crumble & crème anglaise (v) £7
Vanilla panna cotta, Herefordshire strawberries, white chocolate crumb (gf) £8
Passion fruit cheesecake, pink grapefruit & coconut ice cream £8
A selection of local cheeses, seasonal chutney, grapes, fudge biscuits (v) £9.5
Ice cream selection £4.5
Choose 2 scoops of either vanilla, strawberries & cream, chocolate, Welsh gold honeycomb, raspberry ripple, rum & raisin, blackcurrant sorbet or lemon sorbet

Our aim is to use the highest quality, locally sourced produce in all of our dishes!

IMPORTANT - Please tell us if you have any food allergies or special dietary requirements. We are happy to discuss which of our dishes can be adapted to your specific needs. Please ask a member of the team for gluten-free options

ve = Vegan v = Vegetarian veo = Vegan On Request gf = Gluten Free gfo = Gluten Free On Request