



## Sunday Specials

### Starter

Asparagus, smoked salmon, poached egg, hollandaise sauce  
**9.99**

### Main Course

Roast aged sirloin of Beef, Yorkshire pudding, roast potatoes, roast parsnips, Barn jus  
**19.99**

Roasted loin of Pork, Yorkshire pudding, roast potatoes, roast parsnips, Barn jus  
**19.99**

Roasted celeriac, shallot and plum tomato tart, roast potatoes, roast carrots 'Ve'  
**16.99**

All served with mixed vegetables and cauliflower cheese

### Wine

**32. Pierette, Marc et Sophie, Guillemot-Michel, Quintaine FRANCE**

Pale, bright yellow. Brisk, slightly metallic aromas of lemon, lime, liquorice and wild herbs  
**51.99**

**57. Barbera Tituan, ITALY**

Organic, Vegan, Vegetarian (no added sulphites)  
Medium bodied, vibrant fruits, spices, dark berries, red cherries soft, round, simply delicious  
**38.99**

**58. Chateau Les Eyquem, Margaux, FRANCE**

Rich dark fruits and earthy chocolate notes with medium length  
**48.99**

**63. The Society's Claret, Bordeaux, FRANCE**

Medium-bodied, fruity, unoaked merlot-based  
**29.99**