



Sunday Specials

Main Course

Roasted loin of Pork, Yorkshire pudding, roast potatoes, roast parsnips, Barn jus
20.99

Roast aged sirloin of Beef, Yorkshire pudding, roast potatoes, roast parsnips, Barn jus
20.99

Vegetable Wellington, tomato coulis, sauteed potatoes, French beans 'Ve'
17.99

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

58. Chateau Les Eyquem, Margaux, FRANCE

Rich dark fruits and earthy chocolate notes with medium length
48.99

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

63. The Society's Claret, Bordeaux, FRANCE

Medium-bodied, fruity, unoaked merlot-based
29.99