

Welcome to The Venue

Sunday Lunch Menu

Two for £22 - Third Course £5

New Menu Available from Sunday 12th January

Three Cheese & Leek

Croquettes v

Three melted cheeses and shredded leeks served in a crispy golden breadcrumb with a warm marinara dipping sauce

Chef's Soup v gf*

A bowl of our Chef's homemade soup of the day served with sourdough and butter

Chef's Own Chicken Liver

Pâté gf*

Our chef's famous chicken liver pâté served with warm rustic bread and a red onion chutney

French Onion Crock v

A generous bowl of our chef's homemade French onion soup topped with an oven baked three cheese crouton crust

Classic Prawn Cocktail gf*

Fresh prawns topped with marie rose sauce, served on a bed of iceberg lettuce, cucumber and tomato, with brown bread and butter

Succulent Top-Side of Beef gf*

Freshly carved top-side of Beef served with Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy

Roast Chicken gf*

Oven roasted chicken on the bone, served with sage and onion stuffing, Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy

Turkey Saddle gf*

Hand-carved roast Turkey served with sage and onion stuffing, Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy

Quorn Roast v

Two Quorn fillets, served with a Yorkshire pudding, sage & onion stuffing, a selection of potatoes and local vegetables with a choice of creamy mushroom sauce or vegetarian gravy

Root Vegetable Wellington ve

A delicious blend of butternut squash, chickpea, sweet potato, carrot, walnuts and beetroot all encased in puff pastry served with double dipped chips and seasonal vegetables

Lamb Shoulder Roast

Our chef's signature minted lamb shoulder, slow roasted in red wine with thyme and rosemary, served with Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy (£4 Supplement)

Duo Beef & Turkey Roast

Topside of Beef, roast Turkey served with sage and onion stuffing, Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy (£3 Supplement)

Sticky Toffee Pudding v gf*

Our signature sticky toffee pudding served with piping hot custard or vanilla ice cream

Ice Cream Selection v gf*

A selection of chocolate, strawberry and vanilla luxury Yorvale ice cream served with a crisp wafer

Bread & Butter Pudding v

Chef's own homemade bread and butter pudding served with your choice of piping hot custard or vanilla ice cream

Chocolate Orange Tart ve* gf*

A sweet pastry case filled with an orange infused dark chocolate ganache served with vanilla ice cream

Cheesecake of the Day v gf*

Chef's cheesecake of the day, served with your choice of fresh cream or vanilla ice cream

Extra Yorkshire Pudding £1.50 - Bowl of Cauliflower Cheese £4.75

Vegan alternatives available