

# EXAMPLE SUNDAY LUNCH MENU 2026

2 COURSES - £32 | 3 COURSES - £37

## Starters

● Roast chicken & tarragon terrine  
lanes' chutney, walnut brioche

● v Chef's seasonal soup  
homemade focaccia

v Mushroom parfait  
walnut brioche, pickled vegetables

● Smoked haddock terrine  
pickled cucumber, toasted sourdough,  
tarragon & saffron aioli

GF V VEGAN Goats cheese & spiced apple chutney tart  
rocket

GF Salt & pepper crispy squid  
Saffron aioli, micro herbs

## Mains

● Roast rump of beef  
Yorkshire pudding, roast potatoes, seasonal  
vegetables, red wine gravy

v ● Lanes' Nut Roast  
roast potatoes, Yorkshire pudding, seasonal  
vegetables, vegetable gravy

Roast Turkey ballotine  
sage & onion stuffing, pig in blanket,  
Yorkshire pudding, roast potatoes, seasonal  
vegetables, red wine gravy

GF Roast smoked haddock  
haddock croquette, seasonal greens, pear &  
quince salsa

● Roast loin of pork  
Yorkshire pudding, roast potatoes, seasonal  
vegetables, red wine gravy

Salt baked celeriac and swede  
seasonal vegetables, Yorkshire pudding, roast  
potatoes, beetroot and tomato sauce

## Sweet

v Winter berry tart  
raspberry ice cream

v White chocolate & orange cheesecake  
honeycomb ice cream

VEGAN GF V Apple fool  
hazelnut crumble, Chantilly cream, apple  
sorbet

v Dark chocolate & orange tart  
honeycomb ice cream

v Amaretto crème brûlée  
amaretti biscuits

v Coconut panna cotta  
winter fruits

● CAN BE MADE GLUTEN FREE ON REQUEST

FOR ANY ALLERGENS OR DIETARY REQUIREMENTS, PLEASE CONSULT A MEMBER OF STAFF