

# Sunday Menu

1 course 17.00 | 2 courses 23.00 | 3 courses 29.00

## Starters

- Soup of the day, croutons, warm bread roll **GFO**
- Deep fried mozzarella sticks, tomato sauce **V GF**
- Katsu chicken wings, spring onions, sesame
- Parsnip schnitzel, toasted carrot hummus, spiced chimichurri **Ve GF**
- Breaded scampi, tartar sauce
- Creamy garlic mushrooms, toasted sourdough, mixed leaf salad **V GFO**

## Mains

- Dunwood Farm roast beef served pink, Yorkshire pudding
- Roast loin of pork, Cheddar & bacon stuffing
- Half & half pork and beef served pink, Yorkshire pudding, Cheddar & bacon stuffing
- Nut loaf **Ve**
- (All served with roast potatoes, seasonal vegetables, roast gravy)*
- Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips **GF**
- 10 oz D cut gammon, grilled pineapple, fried hens' egg, garden peas, triple cooked chips **GF**
- Dunwood Farm 8oz beef burger, Mexican cheese, guacamole, red pepper & tomato jam, shredded lettuce, red cabbage & spring onion slaw, French fries
- Vegan Tonkatsu ramen, katsu king oyster mushroom, pak choi, pickled carrot, spring onions, radish, toasted sesame seeds **Ve GFO**
- Beef rogan josh, ginger & spring onion pilaf rice, pickled chillies, garlic & coriander naan, mint yoghurt
- Spicy bean burger, Mexican cheese, guacamole, red pepper & tomato jam, shredded lettuce, red cabbage & spring onion slaw, French fries **V**

## Make the most of your roast!

£4.00

Side of vegetables | Roast potatoes | Cauliflower cheese

## Gift Tree

Gift Tree A £1.23 voluntary donation will be added to your bill on behalf of GiftTree, an organization that plant trees to offset the carbon impact of your meals and change the lives of people in the developing world. Choose your GiftTree now at [www.GiftTrees.com/the-lewis-partnership](http://www.GiftTrees.com/the-lewis-partnership).

**V – vegetarian – Ve – vegan – GF – gluten free – GFO – gluten free option available**

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients.

## Desserts

Syrup sponge pudding, vanilla custard  
Salted caramel brownie, fudge, vanilla ice cream **GF**  
Vegan date & chocolate bread pudding, vegan ice cream **Ve**  
Vanilla crème brûlée, shortbread biscuit  
Chocolate espresso mousse, candied coffee beans, white chocolate shard Raspberry  
Bakewell tart, fruit coulis, vanilla ice cream **GF**  
Trio of ice cream or sorbets **GF**

## Hot Drinks

Espresso 3.00

Americano 3.20

Cappuccino 3.75

Latte 3.75

Flat white 3.30

Macchiato 3.10

Floater coffee 3.95

Mocha 3.75

Extra shot 0.75

Flavoured syrups 0.75

Choose from: vanilla, mint, caramel, hazelnut, and gingerbread

Decaffeinated coffee available on request

Hot chocolate 3.75

Loose leaf tea 2.75