

SUNDAY LUNCH

Proper Sunday food – homemade, generous and full of flavour.

We proudly source from local farms, butchers and trusted local suppliers wherever possible, using quality meat, seasonal produce and proper homemade cooking.

ONE COURSE
£24.95

TWO COURSES
£31.95

THREE COURSES
£37.95

Two courses may be enjoyed as Starter & Main or Main & Dessert.

TO START

Roasted Red Pepper & Tomato Soup

A rich, warming homemade soup made with roasted red peppers and tomatoes.

Roasted Pepper & Walnut Muhammara

Homemade roasted red pepper and walnut muhammara with a dressed salad garnish and warm flatbread.

Spanish Garlic & Chilli Prawns

Juicy prawns cooked in olive oil with fresh garlic and chilli, served with half a warm rustic baguette and butter for soaking up the juices.

THE MAIN EVENT

Stu's Traditional Sunday Roast

Choose from locally sourced roast beef, roast pork or roast chicken. Served with a homemade Yorkshire pudding, crispy rosemary & garlic roast potatoes, seasonal vegetables, all the traditional trimmings and rich homemade meaty gravy.

Spinach, Roasted Squash & Chestnut Mushroom Wellington

Golden pastry filled with spinach, sweet roasted squash and chestnut mushrooms, served with rosemary & garlic roast potatoes, seasonal vegetables, all the trimmings, rich vegetable gravy and a homemade vegan Yorkshire pudding.

Oven-Baked Salmon

Baked salmon fillet finished with a creamy lemon & fresh dill hollandaise, served with crispy rosemary & garlic roast potatoes and seasonal vegetables.

Beer-Battered Haddock & Hand-Cut Chips

Fresh haddock fillet in crisp beer batter, served with hand-cut chunky chips, peas, homemade tartare sauce and fresh lemon.

SOMETHING SWEET

Langage Farm Ice Cream

A selection of delicious locally produced Langage Farm ice creams.

Homemade Fruit Crumble

Warm seasonal fruit beneath a golden buttery crumble topping, served with hot creamy custard.

Cold chilled desserts

Ask our staff for details.

LITTLE STU'S SUNDAY LUNCH

*For our younger guests aged 12 and under:
The same proper Sunday food, simply served in smaller portions.*

ONE COURSE
£12.95

TWO COURSES
£16.95

CHOOSE A MAIN

Roast Beef | Roast Pork | Roast Chicken

Served with a homemade Yorkshire pudding, rosemary & garlic roast potatoes, seasonal vegetables and rich gravy.

Spinach, Roasted Squash & Chestnut Mushroom Wellington

Served with a homemade vegan Yorkshire pudding, rosemary & garlic roast potatoes, seasonal vegetables and rich vegetable gravy.

Baked Salmon

Served with rosemary & garlic roast potatoes and seasonal vegetables.

Mini Beer-Battered Haddock & Chips

Served with peas, homemade tartare sauce and fresh lemon.

SUNDAYS AT STU'S

Locally sourced – Homemade – Generous – Proper Sunday food