

SUNDAY LUNCH MENU

1 course £15 2 courses £20 3 courses £25

NIBBLES

SPECIALITY BREAD (V) £4.50

OLIVES (VE) £4.50

STARTERS

SOUP OF THE DAY (V) (TGF)

Homemade soup of the day served with herb croutons and a warm bread roll

DUCK BON BONS

Duck bon bons served with a plum dipping sauce

LAMB KOFTAS

Lamb koftas served on mixed leaves with a yoghurt and mint dip

CRAB CAKES

Crab cakes infused with horseradish, cayenne & coriander and served on mixed leaves and a soy, garlic and ginger dipping saucee

MUSHROOM BRUSCHETTA (V) (TGF)

Portobello garlic mushroom on ciabatta finished with mozzarella and with balsamic glazed rocket

FALAFEL BALLS (V) (VE)

Chickpea and beetroot falafel balls with a sweet tomato and chilli chutney

MAINS

ROAST BEEF, ROAST LAMB OR ROAST PORK (TGF)

Served with roast potatoes, parsnips, mashed potato, Yorkshire pudding, vegetables and a rich gravy

NUTLESS ROAST (V)

Roasted vegetable, mushroom and pumpkin slice served with roast potatoes, mashed potato, parsnips, Yorkshire pudding, vegetables and a rich vegetable gravy

STEAK AND ALE PIE

Tender pieces of steak and real ale in a herb pastry served with rich gravy, a choice of mashed potato or homemade chips and vegetables

SURF AND TURF (£5 SUPPLEMENT)

A 8oz rump steak cooked to your liking, scampi, tartar sauce, homemade chips and salad or peas

BEEF LASAGNE

A traditional beef lasagne finished with oregano and mozzarella served with homemade chips and house salad

BREADED SCAMPI

With homemade chips, tartare sauce, salad or garden peas

PLAICE FILLET

A grilled plaice fillet topped with a shrimp, lemon and herb butter served with new potatoes or chips and vegetables

WHITE BEAN CASSOULET (TGF) (VE)

A French style stew, with vegetables, haricot beans, garlic and herbs served with crusty bread

EXTRAS

Stuffing £3.00

Cauliflower cheese £3.50

ROAST OF THE DAY COB £9.00

Beef, lamb, or pork served with roast potatoes and gravy

DESSERTS

BAKED BLUEBERRY CHEESECAKE

Served with vanilla ice cream

STICKY TOFFEE PUDDING

Served with vanilla ice cream

VANILLA CREME BRULEE (TGF)

Served with shortbread

CHOCOLATE AND CARAMEL TART (GF) (TVE)

Served with vanilla ice cream

TRIO OF ICE CREAM (GF)

Served in a brandy snap basket

LEMON SORBET (VE)

Served in a brandy snap basket

CHEESEBOARD (TGF)

Selection of three cheeses, celery, chutney and crackers