

SUNDAY LUNCH MENU

1 COURSE £15 2 COURSES £20 3 COURSES £25

NIBBLES

OLIVES (VE) £4.50

SPECIALITY BREAD (V) £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

Shredded duck and hoi sin in a crisp breadcrumb served with plum dipping sauce

UNDER THE SEA

Butterfly prawns, panko squid rings, scampi and tuna fishcakes served with a selection of dips

FALAFEL BALLS (VE)

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

TRIO OF CHEESE (V)

Breaded halloumi, brie and mozzarella served with balsamic dressed rocket and pear 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 VEGETABLE PUDDING

Homemade steak, vegetable and real ale suet pudding served with homemade chips or mashed potato, vegetables and lashings of gravy

MUSTARD PORK (TGF)

Slow cooked pork in a honey, cider, baby onion, wild mushroom and wholegrain mustard sauce served with homemade chips or new potatoes and vegetables

CHORIZO CHICKEN

Chargrilled chicken with chorizo on a creamy tomato penne pasta topped with rocket and parmesan

BREADED SCAMPI

Wholetail scampi served with homemade chips, tartar sauce and garden peas or salad

CAULIFLOWER AND ROASTED PEPPER CURRY (VE)

A mild spiced cauliflower, red pepper and coconut curry served with rice, garlic and coriander nann and mango chutney

EXTRAS

STUFFING £3.00

CAULIFLOWER CHEESE £3.00

DAUPHINOISE POTATOES £3.00

ROAST OF THE DAY COB £9.00

SERVED WITH ROAST POTATOES AND GRAVY

Food allergies and intolerances please speak to a member of staff about ingredients in your meal before placing your order

V- Vegetarian TVE- Vegan TGF- Tailored Gluten Free

DESSERTS

CHOCOLATE AND SALTED CARAMEL CHEESECAKE (TVE)

SERVED WITH VANILLA ICE CREAM

LEMON POSSET

SERVED WITH HOMEMADE SHORTBREAD

BLUEBERRY CRÈME BRULEE (TGF)

SERVED WITH HOMEMADE SHORTBREAD

TRIO OF ICE CREAM (TGF)

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

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