

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

PORK AND BLACK PUDDING CROQUETTES

Slow roasted pulled pork and black pudding croquette served with a red onion marmalade

TUNA FISHCAKES

Tuna and creamy mozzarella fishcakes served with mixed leaves and homemade tartar sauce

MUSHROOM BRUSCHETTA (V) (TGF)

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

SWEET POTATO AND SQUASH PATTIES (V) (VE)

Chickpea, sweet potato and butternut squash patties on a cherry tomato and chilli salsa

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

CAULIFLOWER AND RED PEPPER CURRY (VE) (TGF)

A medium spicy vegan curry served with fluffy rice, mango chutney and garlic and coriander naan 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