

## 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 PARFAIT (TGF)

Duck liver and orange liqueur parfait served with wholemeal bloomer toast and pear chutney

#### STUFFED MUSHROOMS (V)

Portobello mushrooms stuffed with tomato, onion and goats cheese with balsamic syrup dressed rocket

#### TEMPURA CAULIFLOWER (VE)

Curried tempura battered cauliflower florets served on mixed Leafs with a soochow (sweet and spicy) dip

#### PRAWN AND MUSSEL RISOTTO

Prawns and mussels in a creamy dill and lemon risotto with a pesto oil

#### CALAMARI (TGF)

Calamari two ways- salt and pepper along with panko breaded calamari in a chilli sticky glaze

### 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

### 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

#### MINTED LAMB SHOULDER AND ROOT VEGETABLE PIE

Served with homemade chips or mashed potato, vegetable and lashings of gravy

#### MAC & CHICKEN

Pot roasted chicken supreme with garlic and tarragon on a creamy pesto Marconi served with garlic flat bread

#### SURF AND TURF £3 SUPPLEMENT

A 8oz rump steak cooked to your liking, breaded butterfly prawns, sweet chilli sauce, homemade chips, salad or peas

#### BREADED SCAMPI

With homemade chips, tartare sauce, salad or garden peas

#### VEGETABLE PIE (TVE)

A vegan vegetable, asparagus and broccoli pie with a vegetable gravy served with mashed potatoes and vegetables

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**

### **ORANGE AND PASSIONFRUIT CHEESECAKE**

Served with vanilla ice cream

### **STRAWBERRY CREME BRULEE (TGF)**

Served with homemade shortbread

### **CHOCOLATE BREAD AND BUTTER PUDDING**

Served with custard or vanilla ice cream

### **TRIO OF ICECREAM (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