

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 GYOZA

Shredded duck and hoi sin in a Japanese style dumpling served with a plum dip

UNDER THE SEA

Crab cakes, salt and pepper squid, scampi and thai fishcakes served with a selection of dips

BRIE PARCEL (v)

Brie and caramelised red onion chutney in filo pastry served with balsamic dressed rocket

SWEET POTATO AND SQUASH

PATTIES (ve)

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

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

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 KIDNEY PUDDING

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

VENISON CASSEROLE

A slow cooked venison and vegetable casserole in a rich red wine and port jus served with homemade chips or mashed potato and vegetables

PESTO CHICKEN

Char grilled chicken breast with green pesto on a creamy tomato penne pasta topped with rocket and parmesan

BREADED SCAMPI

With homemade chips, tartar sauce and salad or garden peas

VEGETABLE CHILLI (ve)

A mild spiced vegetable and three bean chilli served with rice and a garlic and herb flatbread

DESSERTS

CHOCOLATE AND PRALINE BROWNIE (tve)

Served with vanilla ice cream

BAKED BLUEBERRY CHEESECAKE

Served with vanilla ice cream

VANILLA CREME BRULEE (tgf)

Served with homemade shortbread

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

DESSERT OF THE DAY

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