

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 GYOZAS

Duck gyozas served with mixed leaf and a plum dipping sauce

TUNA FISHCAKES

Tuna and mozzarella fishcakes served with mixed leaf and tartar sauce

UNDER THE SEA (FOR 1 OR 2 TO SHARE)

Butterfly Prawns, salt and pepper squid, Thai fishcakes and wholetail scampi served with a selection of dips

STUFFED MUSHROOMS (GF) (VE)

Oven baked Portobello mushrooms stuffed with thyme, garlic, wild mushrooms and chestnuts with, balsamic syrup and rocket

MOZZARELLA WEDGES (V)

Trio of breaded mozzarella served with dressed rocket and a red onion marmalade

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

STEAK AND WILD MUSHROOM PUDDING

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

VENISON CASSEROLE (TGF)

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

STILTON CHICKEN (TGF)

Pot roasted chicken breast with garlic and tarragon with a creamy stilton and port sauce, homemade chips and house salad

SURF AND TURF (£3 SUPPLEMENT)

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

BREADED SCAMPI

Served with homemade chips, tartare sauce and salad or garden peas

PLAICE FILLET (TGF)

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

VEGETABLE ROGAN JOSH (TGF) (V) (VE) £15.50

A vegan vegetable Rogan Josh curry served garlic and coriander naan bread, fluffy rice and mango chutney

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

TREACLE SPONGE

Served with custard or vanilla ice cream

CRANBERRY AND VANILLA CHEESECAKE

Served with vanilla ice cream

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