

Sunday lunch

AVAILABLE ALL DAY SUNDAY
12.00 - 7.00 PM

2 COURSES: 17.95

3 COURSES: 21.95

SAMPLE MENU

STARTERS

Soup of the day

with warm bread v GF*

Traditional prawn cocktail

served with brown bread

Beer battered fish goujons

tartare sauce, light salad GF*

Garlic ciabatta

with cheese v GF*

Panko breaded goats cheese fritters

red onion, marinated artichokes, olives, tear drop peppers, toasted pine nuts and mixed leaf salad, with basil pesto v GF*

Devilled whitebait

with harissa mayonnaise GF*

Homemade chicken liver and port parfait

toasted bread, red onion chutney GF*

Vegetable spring rolls

crunchy salad, sweet and sour dip v

MAINS

Roasted rump of beef

roast potatoes, savoy cabbage, cauliflower cheese, peas, carrot and swede mash, yorkshire pudding, gravy

Honey and mustard roast ham

roast potatoes, savoy cabbage, cauliflower cheese, peas, carrot and swede mash, grain mustard sauce

Roast chicken breast wrapped in bacon

roast potatoes, savoy cabbage, peas, cauliflower cheese, carrot and swede mash, gravy

Pan seared lambs liver

grilled bacon, colcannon mash, onion gravy GF

Smoked salmon salad

Charlotte potatoes, sugar snaps, boiled egg and mixed leaf salad, crispy caper berries, lemon and chive vinaigrette, parmesan shavings GF

Fillet of beer battered fish

hand-cut chunky chips, mushy peas, light salad GF*

Homemade vegetable and chickpea Bhuna

served with pilaf rice, naan bread GF* V*

Roasted red pepper, spring onion and red chard tagliatelle

tossed in garlic, tomato & chilli butter sauce, with garlic ciabatta GF* V*

DESSERTS

Homemade cinnamon waffles

vanilla ice cream

Ginger Sponge

vanilla ice cream

Tonka bean and vanilla cheesecake

popcorn sorbet, candied popcorn

Chocolate brownie

chocolate sauce, vanilla ice cream

Mixed ice cream

vanilla, strawberry, chocolate v GF

Mixed sorbet

lemon, mango, blackcurrant v GF

SIDES

Bowl of vegetables v GF*

3.25

Bowl of roasties

3.50

Yorkshire puddings x 4

2.00

Hand-cut chunky chips GF*

3.50

Sweet potato fries v GF*

3.50

Onion rings v GF*

3.00

Homemade focaccia

with marinated olives v

3.95

Warm breads

with olive oil and balsamic v

3.95

Garlic ciabatta v GF*

with cheese v GF*

3.50

4.25

Bread and butter

brown or white, 2 slices v

2.50

Side salad v GF

3.50

Please note; courses ordered must be intended for one individual.

v vegetarian • GF gluten free • GF* gluten free option of this dish available; please ask server when placing order
V vegan • V* vegan option of this dish available; please ask server when placing order