**SUNDAY MENU**

**2 Courses £17.95**

**3 courses £21.95**

**Starters**

Soup of the day with warm bread V gf\*

Wild mushroom, leek and brie tartlet, leek veloute v

Beer battered fish goujons, tartare sauce, light salad gf\*

Blanch bait, citrus and herb mayonnaise

Garlic ciabatta topped with cheese V

Beetroot, sweet potato, pomegranate, pecans, mixed leaves with goats cheese bon bon v

Vegetable spring rolls, sweet and sour dip V

Thai green fishcake, green Thai sauce, egg noodles

**Mains**

Roast rump of beef, roast potatoes, buttered green vegetables, carrot and swede mash, cauliflower cheese, Yorkshire pudding and gravy gf\*

Roast pheasant breast wrapped in bacon, roast potatoes, buttered green vegetables, carrot and swede mash, cauliflower cheese and gravy gf\*

Roast chicken breast, roast potatoes, buttered green vegetables, carrot and swede mash, cauliflower cheese and gravy gf\*

Hoi sin duck stir fry, egg noodles

Fish of the day, green vegetables, crushed potatoes, bisque, dumplings gf\*

Beer battered haddock, hand-cut chunky chips, mushy peas, light salad gf\*

10oz Gammon steak, chunky chips, double fried egg and peas gf\*

Homemade beef burger topped with cheese on a toasted bun, red onion chutney, chunky chips, coleslaw

Additional Burger toppings Bacon, Fried egg, Mushroom **£1 each,**

**Vegetarian/Vegan Mains**

Nut roast, roast potatoes, buttered green vegetables, carrot and swede mash, cauliflower cheese and veg gravy V

Roast butternut squash, pea and sage risotto, parmesan crisp v gf\*

Vegetable stir fry, egg noodles, black bean sauce v gf\*

**Sides**

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| **Bowl of roasties GF £3.50**  Dressed mixed salad £3.50 gf  Seasoned wedges with melted cheese & chilli£3.95  Chunky chips £3.50 gf\*  French fries £3.50 gf\*  Onion rings £3.00 gf\* | **Yorkshire puddings x4 £2.00**  Marinated olives (v) £3.95  Warm breads with olive oil and balsamic (v) £3.95 gf\*  Garlic ciabatta (v) £3.50 gf\*  Garlic ciabatta with cheese (v) £4.25 gf\*  Sweet potato fries £3.50 gf\* |
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**Sweets**

Salted caramel profiteroles, chocolate sauce

Mixed berry Eton mess gf\*

Ginger cake, toffee sauce, custard

Toffee cheesecake vanilla ice cream gf\*

Chocolate fudge cake, chocolate sauce, vanilla ice cream Ⓥ\*

Apple crumble & custard

Mixed sorbets, blackcurrant, mango, lemon gfⓋ

Cheeseboard, mixed cheeses, red onion and orange chutney, celery and apple, candied walnuts **£2 supplement** gf\*