



Sunday Lunch Menu

Starters

Chicken Liver and Smoked Bacon Pâté served with Caramelised Onion Chutney, Warm Toast and Rocket Garnish	£8.95
Garlic Sautéed Mushrooms in a Creamy White Wine and Parmesan Sauce served on Garlic Ciabatta	£8.95
Kitchen Broth served with Crusty Bread and Butter <i>(please ask for today's choice)</i>	£8.50
King Prawns in our House Sauce of Tomatoes, Chilli, Sundried Tomatoes and Feta (gf)	£8.95
Halloumi Fries served with a dressed Garnish of Salad and Sweet Chilli Sauce (v)	£8.50
Selection of Olives and Sun-Dried Tomatoes served with Olive Oil, Balsamic Vinegar and fresh Crusty Bread (vg)	£7.95

Mains

(all served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and a Red Wine Gravy)

Slow Roast Topside Beef (gf)	£19.95
Roast Pork Loin with Sausage Meat Stuffing (gf)	£19.00
Roast Chicken Breast with Sausage Meat Stuffing (gf)	£19.00
Duo of Meats (gf)	£22.00
Beetroot and Butternut Squash Wellington (v)	£18.50
Children's Roast Dinner	£12.00

Sides

Cauliflower Cheese (v)	£4.25
Sausage Meat Stuffing	£3.00

Desserts

Zingy Lemon Posset served with Shortbread and a Raspberry Compote (v)	£7.95
Ultimate Chocolate Indulgence served with either Cream or Madagascan Vanilla Ice Cream (v)	£7.95
Mango or Lemon Sorbet served with a Raspberry Compote (vg)	£6.95
Vanilla Cheesecake served with either Toffee or Orange Sauce	£7.95
Banoffee Pie served with either Cream or Madagascan Vanilla Ice Cream (v)	£7.95
Crumble of the Day served with Madagascan Vanilla Ice Cream, Cream or Custard <i>(please ask for today's choice)</i>	£7.50
Selection of Cheeses, Biscuits and Chutney (v)	£8.00 for 1 £14.00 for 2

(v) vegetarian / (vg) vegan / (gf) gluten free

All our dishes are freshly prepared, if you have any allergy concerns, please speak to a member of staff before ordering.

All items are subject to availability.