

SUNDAY MENU



There is nothing more British than a Sunday Roast.

Main Course £18.50

2 Courses £24.50 3 Courses £28.50

Children's Main £9.50 2 Courses £13.50

Starters

Soup Of The Day.

Ask your server about our home made soup of the day.
Served with a fresh crusty roll.

Prawn Cocktail.

Fresh Atlantic prawns, Marie Rose sauce and crunchy salad.
Served with brown bread.

Chicken Wings.

Choose from BBQ, Buffalo and Honey Siracha dips.

Bang Bang Cauliflower.

Crispy baked cauliflower in panko bread crumbs,
tossed in delicious honey siracha sauce.

CROSSROADS BISTRO
BAR & GRILL

Main Course



Sunday Roasts

All served with creamed potatoes, roast potatoes, seasonal greens, carrot & swede puree, roasted vegetables, stuffing balls, Yorkshire puddings and proper gravy.

Sous Vide Topside of Beef

Served pink or cooked through.

Slow Cooked Lamb Shank

Succulent lamb in a red wine sauce.

Half Roasted Chicken

Crispy skin and succulent meat.

Honey Mustard Glazed Gammon

Sticky Sweet, delicious.

Alternative Mains

Pan Fried Sea Bass

Served in a puttanesca sauce with tender stem broccoli, new potatoes and seasonal vegetables.

Vegetable Cottage Pie

Lentils and vegetables brought together and topped with creamy sweet potato and cheese.

Desserts

Apple Crumble

Served with custard or ice cream.

Sticky Toffee Pudding

Served with custard or ice cream.

Cheese Cake of The Day

Ask your server for today's delicious option.

Various Ice Cream Flavours.

Three scoops with a choice of sauce.