



# Sunday Menu

## Starters

**Crispy breaded mozzarella sticks with chilli jam** | V 🌶️

**Classic prawn cocktail**

**Duck & Orange pâté**

with rosemary & sea salt focaccia crostinis with caramelised onion marmalade

## Sunday Roast

**Slow Roasted Beef Brisket**

**Honey Glazed Roast Gammon**

**Bacon Wrapped Butter Roasted Chicken Breast with Pork & Sage Stuffing**

**Chestnut & Pumpkin Seed Nut Roast** | V

All roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

**Feeling hungry? Add your extras...**

Cauliflower Cheese - serves 2 - £5 / serves 4 - £10

Smoked Honey Glazed 'Pig in Blanket' - £2.50

'Add a slice' of either Beef or Gammon - £3.50

Extra's Platter - Yorkshires, potatoes & 'Pigs in Blanket' - serves 2 - £6 / serves 4 - £12

## Mains

**Handmade cheese & onion pie**

served with roast potatoes, seasonable vegetables, red wine & fresh herb gravy | V

**Hand Battered Cod & Chips**

served with rustic chips, garden peas, lemon & tartare sauce

**Classic Caesar salad**

Grilled chicken, smoked bacon, parmesan, crispy croutons  
& Caesar dressed cos lettuce



# Sunday Menu

## Children's Menu

### Slow Cooked Beef Brisket

with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

### Honey Glazed Roast Gammon

with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

### Pigs in Blankets, Chips & Beans

(vegetarian sausage available)

### Battered Cod & Chips

served with garden peas

## Desserts

**Lemon berry delice** topped with fresh fruit & coulis | **GF | VGN**

**Homemade sticky toffee pudding** with salted caramel sauce & vanilla ice cream | **V**

**Belgian chocolate parfait** with white chocolate truffle | **V**

**Selection of ice creams** | **V | GF**

**Fruit sorbets** | **GF | VGN**

2 scoops

<b>ADULTS</b>	<b>2 Courses £27</b>	<b>3 Courses £31</b>
<b>CHILDREN</b>	<b>2 Courses £21</b>	<b>3 Courses £25</b>

(V) = Vegetarian (GF) = Gluten Free