



Sunday Menu

Starters

Duck & Orange Pate
with crostinis & farmhouse chutney

Baked Field Mushroom
with pancetta, parmesan & garlic sauce

Crispy Battered Prawns
with chilli & lime dressing

Honey BBQ Sticky Chicken
with rocket & spring onions

Garlic & Herb Halloumi
with green pesto dressing & toasted pumpkin seeds (V) (GF)

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

Loaded BBQ Pulled Pork Burger
served with Jack cheese, rustic chips & slaw

Hand Battered Cod Fillet & Chips
served with rustic chips, garden peas, lemon & tartare sauce

Lopes Pasta & Meatballs
in tomato & basil ragu with parmesan, rocket & garlic bread
(Vegetarian Option Available)

Aromatic Indian Garden Burger with Curry Mayo 
crispy coated and gently spiced burger, served with rustic chips & slaw (V)



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

Cheeseburger & Rustic Chips

Battered Cod & Chips

served with garden peas

Desserts

Triple Chocolate Belgian Waffle

served with vanilla ice cream (V)

Apple & Caramel Crumble Slice

served with custard (V)

Sticky Toffee Pudding

served with custard & toffee sauce

Gingernut Crumb Cheesecake

with ginger syrup (V)

Raspberry Ice Cream Pavlova

with fresh berries & fruit coulis (V) (GF)

Prices

ADULTS	2 Courses £21.50	3 Courses £25
CHILDREN	2 Courses £15.50	3 Courses £19

(V) = Vegetarian (GF) = Gluten Free