



Sunday Menu

Starters

Duck & Orange Pate

with crostinis & farmhouse chutney

Classic Prawn Cocktail

in Marie Rose sauce, mini crispbreads, baby herb salad & lemon

Creamy Garlic Mushrooms

on butter roasted ciabatta | **V**

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

Chicken & Bacon Caesar Salad

with crispy croutons, parmesan shavings & caesar dressing

Garlic & Herb Halloumi Caesar Salad

with crispy croutons & caesar dressing

Hand Battered Cod Fillet & Chips

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

Slow Cooked Chunky Beef Chilli 🌶️🌶️

with rice, nachos, sour cream & lime wedge



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

Chocolate & peanut butter stack

with peanut crumbed ice cream bon bon | V

Warm toffee apple crumble pie

caramel sauce & vanilla ice cream | V

Raspberry & White Chocolate Cheesecake

with fruit coulis | V

Summer Berry Ice Cream Pavlova

with fresh berries & fruit coulis | V | GF

ADULTS

2 Courses £24

3 Courses £28

CHILDREN

2 Courses £18

3 Courses £22

(V) = Vegetarian (GF) = Gluten Free