



Sunday Lunch Menu

Starter

Chef's Soup of the Day - Served with home-made bread roll

Chicken Liver Pâté with Chutney - Served with toast

Sautéed Mushrooms - With Tarragon and Back Bacon, topped with melted Cheddar Cheese.

Smoked Mackerel Salad - Served with pickled red onion, rocket and horseradish Mayonnaise

Cantaloupe Melon - Served with a citrus sorbet and raspberry coulis

Tiger Prawn Cocktail - On a bed of crisp lettuce, bound with Marie Rose sauce. (Supplement - £1.50)

Main Course

Peppered Roast Sirloin of Beef - Served with Yorkshire pudding and gravy.

Baked Salmon Fillet with Lemon and Herb Crust - Served with cream leek, wilted spinach and parsley sauce

Roast Chicken Breast - Served with home-made stuffing and garnished with pigs in blankets.

Chef's Pie of the Day - Made with short crust pastry

Roast Pork Loin with Crackling - Served with charred apple and home-made stuffing

Beaconsfield Leg of Honey Roast Lamb Studded with Rosemary - Served with mint sauce and gravy.

Butternut Squash & Goats Cheese Risotto - topped with vegetable crisps and pea shoots

Apricot and Blue Cheese Nut Roast - Served with vegetarian gravy

All main courses are served with roast potatoes and fresh market vegetables.

Homemade Dessert

Choose from our traditional selection of homemade desserts.

2 course £17.95

3 course £20.95

T: 01939 210370

Food Allergies and Intolerances

Before you order your food and drinks please speak to our staff if want to know about our ingredients