

Sunday Menu

One Course £13.95 Two Courses £18 Three Courses £22

Starters

Cauliflower Bisque £5.50 (1,3)

Topped with Garlic Crouton, Chives and Pomegranate seeds served with warm Bread & Butter

Prawn Cocktail (1,2,3,4,6)

North Atlantic Prawns on a bed of crispy Lettuce served with
Homemade Marie Rose Sauce and Brown Bread and Butter

Homemade Salmon and Dill Fish Cakes (1,3,4,6,7)

On a bed of crispy Lettuce served with Lemon Mayonnaise

Creamy Garlic Mushrooms v (1,3,13)

Mushrooms Sautéed, in a Garlic and White Wine Cream Sauce served with Parsley, Fresh Bread and Butter
(Vegan option available)

Mushroom and Asparagus Arancini v (1,3,4,13)

served with a Red Pesto Mayonnaise

Main Course

Roasts

(All served with Gravy, Yorkshire Pudding, Roast Potatoes, Roast Parsnip and a selection of Seasonal Vegetables)

Prime British Beef (1,3,4,7,13)

Leg of Pork with Crackling and Stuffing (1,3,4,13)

Leg of Lamb (1,3,4,13)

Vegetarian Nut Roast Ve (1,9,13)

Salmon Fillet with Béarnaise Sauce (1,3)

served on Crushed New Potatoes and Seasonal Vegetables

Desserts

Pavlova (3,4)

Individual Meringue topped with Whipped cream and Seasonal Fresh Fruit

White Chocolate and Raspberry Cheesecake (1,3,4)

Homemade Cheesecake served with Fruit Coulis and Fresh Fruit

Apple and Berry Crumble (1,3,4)

Served with Custard, Cream or Ice Cream

Sticky Toffee Pudding (1,3,4)

Rich Sticky Toffee Pudding topped with Warm Toffee Sauce and Vanilla Ice Cream

Chocolate Brownie (1,3,4)

Homemade Chocolate Brownie served with a Chocolate Sauce and Vanilla Ice Cream

Ice Cream

1 Scoop £2.50 2 Scoops £4.00 3 Scoops £5.50

Ask Your Server for Today's Selection

Allergens key

(numbers in brackets show relevant contents)

1 Gluten, 2 Crustaceans, 3 Dairy, 4 Eggs, 5 Peanuts, 6 Fish, 7 Mustard
8 Molluscs, 9 Nuts, 10 Celery, 11 Soya, 12 Sesame, 13 Sulphates, 14 Lupins