

Sunday Menu

Starters

Soup of the Day £5.95 (1,3)
served with warm Crusty Bread & Butter

Prawn Cocktail £6.95 (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

Chicken and Bacon Terrine £6.75 (1,3,7,9)
Served with Red Onion Chutney, Mustard Mayonnaise and Crostinis scattered with crushed Pistachio Nuts

Homemade Salmon and Dill Fish Cakes £6.75 (1,3,4,6,7)
On a bed of crispy Lettuce served with Lemon Mayonnaise

Creamy Garlic Mushrooms v £5.95 (1,3,13)
Mushrooms Sautéed, in a Garlic and White Wine Cream Sauce served with Parsley, Fresh Bread and Butter

Mushroom and Asparagus Arancini v £5.95 (1,3,4,13)
served with a Red Pesto Mayonnaise

Main Course

Roasts £13.95 Two Courses £18 Three Courses £22
(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 V (1,9,10,13)
Mushroom Wellington V (1,3,4,9,10,13)

Salmon Fillet with Prawn and Chive Sauce £14.25 (1,3)
served on Crushed New Potatoes and Seasonal Vegetables

Pie of the Day £12.50 (1,3,4,7,13) Vegetarian Pie also Available
Homemade Pie of the Day served with Potatoes and Seasonal Vegetables or Chips and Peas

Cumberland Sausages £11.95 (1,7,13)
3 Cumberland Sausages served on a bed of Mashed Potatoes with Peas and Onion Gravy

6oz Prime Beef Burger £11.50 (1,3,4)
6oz Prime Burger topped with Cheese and bacon, served in a Floured Bun with Chips and Homemade Coleslaw

Scampi and Chips £11.50 (1,2,3,4)
Breaded Whole Tail Scampi served with Chips, Peas and Homemade Tartar Sauce

Beer Battered Halloumi £11.50 (1,3)
Sliced Halloumi dipped in Beer Batter and Deep fried served with Chips, Peas and Homemade Tartar Sauce

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

Desserts £5.95

Eton Mess (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