

Sunday Lunch

One Course £11.95, Two Courses £14.95
Three Courses £16.95

Starters...

Chef's Soup of the Day (v)

Served with a roll

Prawn Cocktail

served with bread

Duck Liver, cognac & orange Pate

served with Melba toast

Breaded Whitebait

served with a mixed leaf garnish

Creamy Wild Mushrooms

served on warm toast

Desserts...

Homemade Banoffee Cheesecake

Served with cream

Lemon Roulade

served with cream

Coffee & Walnut Cake

Served with cream

Belgium Waffle

Served with chocolate sauce & ice cream

Fruit Salad

Served with cream

Trio of Ice Cream

Chocolate, Vanilla & Strawberry

Mains...

Today's Choice of Roasts ... 28 day aged Topside of Beef or Pork

All served with beef dripping roast potatoes, home-made Yorkshire pudding & fresh seasonal veg, and sage and onion stuffing with the Pork

Vegetarian Roast (v)

Homemade oat, cheese & onion loaf with roast potatoes, home-made Yorkshire pudding & fresh seasonal veg

Crab Claw Meat, King Prawns & Smoked Salmon Salad

(A £2.00 supplement will apply)

Steak & Ale Pie

Served with creamy mashed potato & a selection of fresh seasonal vegetables

Lasagne

Served with a large mixed leaf salad

Slow Roast Lamb Shank

With a rosemary and red wine Jus, served with mashed potato and vegetables (£2.00 sup)

Pan Fried Skate Wing

in caper butter served with new potatoes a salad garnish

Red Onion & Cherry Tomato Quiche (V)

served with Homemade potato salad & coleslaw with salad

Thai Green Chicken Curry

served with sticky rice & a salad garnish

Gammon Steak

Triple cooked chunky chips, two free range fried eggs & a salad garnish

Please note only one bill will be presented per table.
A 10% service charge will be added to tables of 8 and over.
Thank you