

Sunday Lunch Menu

One courses £12.50 / Two courses £18.50 / Three courses £24 (Children's roast dinner & ice cream £9)

STARTERS

CRAYFISH & ATLANTIC PRAWN COCKTAIL.

MATURE CHEDDER & BASIL ARANCINI SERVED WITH A ROASTED RED PEPPER & TOMATO SAUCE, PINE NUTS & ROCKET.

SOUTHERN FRIED CHICKEN THIGHS SERVED WITH CHICKEN GRAVY.

TWICE BAKED SWISS CHEESE SOUFFLE SERVED WITH CRISPY BAGUETTE.

MAIN COURSES

ROAST LOIN OF PORK WITH STUFFING.

ROAST TOPSIDE OF BEEF.

ROAST LEG OF LAMB.

NUT ROAST.

(all the above are served with Yorkshire Pudding, seasonal vegetables & gravy. Gluten Free roast available without Yorkshire Pudding.)

GRILLED FILLET OF SALMON SERVED WITH DUCHESS POTATOES, GREEN BEANS AND A LEMON & CAPER BUTTER SAUCE

BUTTERNUT SQUASH, SWEET POTATO & CHICKPEA TAGINE SERVED WITH A BASMATI RICE MIXED WITH APRICOTS, RAISANS, FLAKED ALMONDS & HERBS.

DESSERTS

GLAZED LEMON TART SERVED WITH RASPBERRY RIPPLE ICE CREAM.

RASPBERRY BAKEWELL WITH CLOTTED CREAM ICE CREAM.

APPLE & RHUBARB CRUMBLE SERVED WITH CUSTARD.

STICKEY TOFFEE PUDDING SERVED WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

CHILDREN'S ICE CREAM

Choose two scoops (chocolate, strawberry, vanilla)