

SUNDAY LUNCH MENU 2-COURSES £10.00 | 3-COURSES £13.00

STARTERS

SOUP OF THE DAY

crusty roll, and butter.

GARLIC MUSHROOMS (V)

cream sauce on toasted brioche

CAESAR SALAD (V) (GF)

cos lettuce, anchovies, croutons tossed in a creamy dressing, Parmesan shavings

PRESSED HAM HOCK TERRINE

piccalilli puree & grilled ciabatta

BLACK PUDDING

apple and apricot bon bons, shallot puree

BREADED CHICKEN TENDERS

light Cajun spice & BBQ dip

SUNDAY ROASTS OF THE DAY

PLEASE ASK YOUR SERVER FOR DETAILS

MAINS

LAMB RUMP (GF) - Supplement £5.00

rosemary mashed potato, mushy peas with smoked bacon, shallots & mint. red wine Jus

80Z SIRLOIN STEAK (GF) - Supplement £5.00

chunky chips, grilled tomato, field mushroom & rocket

PAN FRIED CHICKEN BREAST (GF)

cumin spiced creamed cabbage, potato gratin, sauteed oyster mushrooms, tarragon Jus

MUSHROOM RISOTTO (V) (GF)

oyster & button mushrooms cooked in white wine. parmesan shavings, rocket salad Top your Risotto with grilled chicken breast, Garlic fried tiger Prawns or grilled Seabass fillet for £3.50

SEAFOOD LINGUINI

smoked salmon, cod, tiger prawns, creamy tomato garlic sauce

PLAIN & SIMPLE BURGER 60Z BEEF BURGER

served with skin on fries and mayo dip

BREADED CHICKEN BURGER

with cos lettuce, tomato, onion chutney, with skin on French fries

DESSERTS

HOMEMADE APPLE & RHUBARB CRUMBLE

pecan crumble toping & custard

$\begin{array}{c} \textbf{CHOCOLATE \& RASPBERRY} \\ \textbf{TORTE} \ (\lor E) \end{array}$

vegan ice cream

STICKY TOFFEE PUDDING

custard

STRAWBERRY FOOL

shortbread biscuit

A SELECTION OF ICE CREAMS & SORBETS

SELECTION OF LOCAL CHEESE & BISCUITS - Supplement £2.50

with onion chutney & fresh grapes.