

Sunday Lunch

Welcome Back, We Have Missed You!



When you are ready to order please scan the QR code on the table place your order & your food and drinks will be brought to your table. **Enjoy!!**



Starters

- Chef's Soup of The Day (V,G)
- Home Made Yorkshire Pudding – Caramelised Onion, Red wine (G)
- Wild Boar & Cognac Pate – Garlic & Rosemary Toasted Sour Dough
- Glazed Melon & Pineapple Kebab –Raspberry Coulis (Vgn)
- Char Grilled Halloumi Cheese—Cherry Tomato's pesto & Balsamic (GF)
- Prawn, Smoked & Avocado Timbale – Marie Rose Sauce with Henderson's (M,E,S) £1supp
- Garlic Mushrooms – Baked Stilton Crust (G,D)

Main Courses

Traditional Locally Reared Roasted Joints with Yorkshire Pudding & Stuffing (G)

- Roasted 21 Day Matured Topside of Beef
- Rosemary Roasted Leg of Lamb
- Honey & Thyme Roasted Loin of Pork
- Roast Breast of Turkey

Supersize and have a larger portion of meat and veg or all 4 joints £3.00supp

- Pan Seared Chicken, Garlic & Thyme - White Wine, Garlic & Mushroom (G,D)
- Grilled Plaice Fillet - Lemon & Tarragon Sauce (F)
- Apricot, Goats Cheese & Cashew Nut Wellington (V,D)
- Pan Fried Lamb Rump - Red Wine & Mint Gravy (G) £3.00 supp

Served with Fresh Market Vegetables

- Penne Pasta, Cherry Tomatoes, Black Olive & Pine Nuts (G,N,Vgn)
- Chefs Steak Burger with Cheese & Bacon – Hand Cut Chips (G,E,D)
- Beer Battered 'Whopper' – Hand Cut Chips, Mushy Peas (G,F) £3.50supp

2 Courses £16.00 - 3 Courses £19.50

Under 10

2 Courses £8.95 - 3 Courses £10.50

Under 5

2 Courses £5.95 - 3 Courses £7.95



Desserts

- Fruit Crumble — Piping Hot Custard (G,D)
- Crème Brulee—Shortbread (D)
- Baked Vanilla Cheesecake — Raspberry Coulis (G,D)
- Chocolate Fudge Cake — Chocolate Sauce (G,D)
- Belgian Waffle— Toffee Sauce & Vanilla Ice Cream (G,D)
- Treacle Sponge— Piping Hot Custard (G,D)

Hot Drinks

- Pot of Tea £2.25
- Pot of Filter Coffee £2.25

- G = Contains Gluten
- D = Contains Dairy
- F = Contains Fish
- V = Vegetarian
- Vgn = Vegan



PTO for drinks menu