

Sunday Lunch menu



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Starters

Homemade Soup of the Day

With warm crusty bread

Duck & Orange Pate

With red onion marmalade served on toasted ciabatta

Homemade Fishcakes

With homemade tartar sauce and peashoots

Creamy Garlic Mushrooms

Served on toasted brioche

Smoked Salmon & Prawn Cocktail

Served with marie rose sauce and fresh lemon

Homemade Yorkshire Pudding

Served with a rich onion gravy

Main Course

Roast Loin of Pork

Served with yorkshire pudding, fresh sage & onion stuffing, apple puree & crispy crackling

Roast Local Topside of Beef

Served with yorkshire pudding & rich onion gravy

Roast Breast of Chicken

Served with yorkshire pudding & fresh sage & onion

stuffing

Oven Baked Cod

Served with wilted greens, chorizo & salsa verde

Wild Mushroom Risotto

With shaved parmesan, peashoot garnish and

truffle oil

 ${\it All roasts \ are \ served \ with \ vegetables, \ roast \ potatoes, \ mash}$

potato and homemade yorkshire puddings

Desserts

Warm Bakewell Tart

With vanilla custard and cherry puree

Red Velvet Cheesecake

With freshly whipped cream and fruit coulis

Homemade Bread & Butter Pudding

With vanilla pod custard

Rich Homemade Chocolate Brownie

With chocolate sauce and pistachio ice-cream

Sticky Toffee Pudding

With butterscotch sauce and vanilla bean ice-cream

Selection of Ice-creams

Choose from: Strawberry

Vanilla Dream Swiss Chocolate Rum Raisin Peanut Butter Pistachio

Selection of Sorbet

Choose from: Champagne (1.56%)

Orange Mango Blackcurrant Raspberry Strawberry

1 Course - £8.50

2 Courses - £12.00

3 Courses - £14.95

More vegetarian options are available - please ask a member of staff

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