SUNDAY LUNCH MENU

£17.95 - 3 courses

£15.95 - 2 courses

£12.95 - Main Only

STARTERS

Home-made Butternut Squash Soup (v) (gf available)

Classic Cold Water Prawns in home-made marie-rose sauce

Served with iceberg lettuce and brown bread (df) (gf available)

Tomato and Mozzarella salad with balsamic dressing (v) (gf)

Ham Hock Terrine served with rye bread and onion marmalade.

Home-made Chicken Liver Pate served with Toast, red onion marmalade and rocket. (gf available)

MAINS

Traditional Sunday Dinner, choose from

Roast Beef ‘Corner-Cut’ of Topside, Leg of Lamb, Pork Loin or Quorn

All served with Yorkshire puddings, gravy, new and roast potatoes, carrots, peas, broccoli and cauliflower cheese and seasonal cabbage.

DESSERTS

Salted Caramel Baileys Cheesecake (v)

Profiteroles with chocolate sauce and cream (gf) (v)

Home-made Pear or Apple (v)

Home-made Treacle Tart (v)

Cheese board, Cornish Yarg, Stilton and Lincolnshire Poacher with crackers and garnish

ALTERNATIVE OPTIONS

Roast Beef, Pork or Quorn (V) roll served with roast potatoes and gravy - £6.95

3 Bean Chilli served with rice and nachos - £8.50

Mac n’ Cheese served with salad and garlic bread - £8.50

*Please ask for details of the potential allergens contained in our dishes*

*Sunday 28th October 2018*