

## SUNDAY LUNCH MENU

**2 Courses £19, 3 Courses £22**

**STARTERS £6.50** (\* available with Gluten Free Bread for £2 supplement)

**Cream of Mushroom Soup**

*served with a warmed roll\**

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

*served with iceberg lettuce and brown bread\**

**Farmhouse Pâté**

*served with toast\* and red onion chutney*

**Breaded Mushrooms**

*served on a bed of leaves with garlic and lemon mayonnaise*

**MAINS £16\*\***

**Roasted 'Corner Cut' Topside of Beef\*\***

*served with horseradish sauce and yorkshire pudding*

**Roasted Leg of Lamb\*\***

*served with mint sauce and yorkshire pudding*

**Roasted Loin of Pork\*\***

*served with yorkshire pudding, crackling and apple sauce*

**Home-made Nut Roast (ve) (gf)**

*packed with mixed nuts and seasoned with sage and leek served with cranberry sauce and vegetarian gravy*

*All accompanied by gravy, roast and mashed potatoes with sides of broccoli and cauliflower cheese\*, carrots, peas and seasonal cabbage*

*(\* for vegan - item removed or vegan substitue available)*

*\*\*Smaller main available for £12 on request (excluded from the 2 or 3 course offer)*

**DESSERTS £6.50**

**Spotted Dick**

*mixed fruit pudding spiced pudding, served with custard*

**Strawberry Jam Sponge**

*soft sponge topped with strawberry jam sauce, served with custard*

**Bannoffe Slice**

*sweet biscuit base, covered with milk toffee, and topped with banana mousse*

**Profiteroles**

*and served with chocolate sauce and double cream*

**Selection of Ice Creams (3 scoops) (gf)**

*choose from Vanilla, Strawberry, Salted Caramel, Raspberry Ripple or Chocolate. Also Vanilla and Raspberry vegan ice cream*

*Doggie bags and left-over containers available for £1.00*

*Please ask for details of the potential allergens contained in our dishes. May contain traces of common allergens*