

SUNDAY LUNCH MENU

SERVED FROM 12PM - 3.45PM

STARTERS

DUO OF MELON (GF/VE) Fruit coulis	£4.00
SOUP OF THE DAY (GF/VE ON REQUEST) Bread roll	£4.00
PRAWN COCKTAIL Marie Rose sauce, brown bread	£4.50
CHICKEN LIVER PARFAIT Brioche toast, salad, apple chutney	£4.30

MAIN COURSE

BEEF TOPSIDE Yorkshire pudding, pan gravy	£13.95
ROAST LOIN OF PORK Yorkshire pudding, pan gravy	£12.95
PAN FRIED CHICKEN BREAST Yorkshire pudding, pan gravy	£12.95
ROAST GAMMON Yorkshire pudding, pan gravy	£12.95
ROASTED SALMON (GF) White wine, cheese sauce	£13.95
NUT ROAST (V, VG ON REQUEST) Yorkshire pudding, vegetarian gravy	£10.95

ALL SERVED WITH ROASTED NEW POTATOES, BUTTERED MASH, SEASONAL VEGETABLES, STUFFING, CAULIFLOWER CHEESE



DUO OF CHEESE (GF ON REQUEST) Crackers, chutney, grapes	£3.95
STICKY TOFFEE PUDDING Toffee sauce	£3.95
HOT CHOCOLATE FONDANT (GF) Vanilla ice cream	£3.95
CHOCOLATE TART Chantilly cream	£3.95
SELECTION OF ICE CREAM & SORBET	£3.50

FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. PLEASE BE AWARE THAT ALL OUR DISHES ARE PREPARED IN THE KITCHEN WHERE NUT & GLUTEN ARE PRESENT. MENU DESCRIPTION DOES NOT ALWAYS DISPLAY FULL INGREDIENTS OR ALLERGENS, THEREFORE WE CANNOT GUARANTEE THAT ANY FOOD IS COMPLETELY FREE FROM TRACES OF ALLERGENS. PLEASE ASK A MEMBER OF THE TEAM BEFORE ORDERING V = VEGETARIAN OPTION. VE = VEGAN OPTION. GF = GLUTEN FREE. DF = DAIRY FREE