



Sunday Lunch menu

Starters

Homemade Soup of the Day

with warm crusty bread

Duck & Orange Pate

with red onion marmalade served on toasted ciabatta

Haddock & Spring Onion Fishcake

with homemade tartar sauce and peashoots

Creamy Garlic Mushrooms

served on toasted ciabatta

Smoked Salmon & Prawn Salad

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

All roasts are served with vegetables, roast potatoes, mash potato and homemade yorkshire puddings

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

Please inform a member of staff of any allergies or other dietary requirements before ordering



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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

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