

Sunday Menu

STARTERS

Homemade Soup of the Day (V)

Breaded Torpedo Prawns

Served with sweet chilli sauce & salad garnish

Goats Cheese, Pine Nut & Red Onion Marmalade Tart (V)

Salad garnish

Slow Cooked Pork Belly

Served with apple puree, crackling & salad garnish

MAINS

Succulent Roast Strip Loin of Beef

With roast potatoes, yorkshire pudding, mixed seasonal vegetables & gravy

Roast Loin of Pork or Pan Roasted Chicken Breast

With roast potatoes, chipolata sausage, homemade stuffing, Yorkshire pudding, mixed seasonal vegetables & gravy

Vegetarian Dish of the Day (V)

"Please ask a member of staff"

Fish Dish of the Day

"Please ask a member of staff"

DESSERTS

Fruit Crumble (V)

Served with custard, cream or ice cream

Plum Pudding (V)

Served with custard, cream or ice cream

Ginger Cake (V)

Served with custard, cream or ice cream

Lemon Meringue Tart (V)

1 course £12.50 2 Course £15.00 3 Course £19.50

Children under 12 yrs ½ price

Concessions 1 course £8.50 2 course £11.50 3 course £15.00

Please make us aware if you require these options prior to ordering.

Every Sunday 12-8pm

FOOD ALLERGIES & INTOLERANCES:

Please ask a member of staff if you require information on the ingredients in the food we serve.