

Sunday Lunch One Course £13.50 Two Courses £18.50 Three Courses £23.50

Starters

Homemade Soup of the Day V served with crusty baguette *

Sweet Chilli Chicken Wings free range chicken wings glazed & roasted in sweet chilli sauce, served with salad garnish *

Deep Fried Camembert V with redcurrant jelly and a salad garnish.

Chilli King Prawn Bruschetta King prawns marinated in sweet chilli sauce on toasted sourdough bread served with roasted cherry tomatoes.

Crispy Duck Pancakes with spring onion, cucumber & hoisin sauce.

Bread & Olives olives served with crusty bread *

Main Courses

Traditional Sunday Roasts choose from:

Roasted Chicken

Roasted Topside of English Beef

Roasted Leg of English Lamb

Mixed Meat Roast chicken, beef & lamb £15.95

Vegetarian Nut Roast V

Our Sunday Roasts are served with homemade Yorkshire Pudding, roast potatoes, roast parsnips, carrots, cauliflower & broccoli cheese, stuffing & gravy. (Vegetarian & Gluten Free gravy are available on request).

Spicy Halloumi Burger V in a brioche bun with lettuce, tomato, onion & gherkin. Served with homemade chips & red cabbage slaw.

Hot Haddock Smoky Smoked haddock in a white wine & applewood cheese sauce with bread for dunking *

Lamb & Mint Burger in a brioche bun with lettuce, tomato, onion & gherkin. Served with homemade chips, red cabbage slaw & tomato chutney.

Add bacon, cheese, mushroom, egg or onion rings for 50p each.

Sweet Potato & Lentil Curry ^V A lightly spiced coconut milk curry served with rice, poppadums & mango chutney *

Roasted Ham with two free range eggs, homemade chips, peas & tomato chutney *

Beer Battered Cod served with homemade chips and our own Tartare sauce.

**Children's Menu, Desserts, Cheeseboard & Hot Drinks
are all on the other side!**

***CAN BE** Gluten Free. Please let us know if you would like a GF option.

Allergens - please ask if you require information about allergens contained in the food we serve.