

SUNDAY MENU

STARTER

Salt and Pepper King Prawns (GF*) 9.80 Salt & pepper batter, sesame & sweet chilli sauce	Baked Breaded Brie 8 Cranberry sauce
Yorkshire Pudding 8.50 Braised blade of beef, crispy onions & red wine gravy	Smoked Haddock & Leek Fishcakes 8 Curried mayonnaise
Cauliflower Bhajis (V GF*) 7.50 Mint yoghurt	Creamy Garlic Mushrooms (V GF*) 7.70 Creamy garlic sauce & garlic bread

MAIN COURSE

Roast Loin of Pork	18	All served with traditional roast trimmings & of course, Yorkshire Pudding
½ Roast Chicken	18	
Vegetable Wellington (V VE*)	18	
Roast Sirloin of Beef	22	
Mixed Roast of Beef & Pork	23	

Pan Fried Seabass 19.50 Garlic king prawns, cauliflower puree, spinach & new potatoes	Beef and Ale Pie 18.20 Shortcrust pastry top, hand cut chips & vegetables
Fish Pie (GF) 18.70 West coast fish, parsley sauce, cheesy mash top & garden peas	Lasagne 17.50 Beef lasagne, skinny fries & garlic bread
Sri Lankan Curry (VE GF) 17 Coconut based mild curry with basmati rice With sweet potato and cauliflower	Fish and Chips (GF*) 18.70 Battered haddock, chips & mushy peas

DESSERT

Chocolate Brownie (V GF) 7.70 Vanilla ice cream	Lemon Posset (V GF*) 7.70 Berry compote & shortbread biscuit
Sticky Toffee Pudding (V GF) 7.40 Toffee sauce & custard	White Chocolate Brulee (V GF*) 7.80 Shortbread biscuit
Ice Cream 3 Scoops (VE* GF) 6.60 Vanilla, strawberry, chocolate & salted caramel	Apple, Gooseberry & Black Treacle Crumble (V) 7.70 Vanilla custard