

SUNDAY MENU

1 COURSE £18, 2 COURSE £25, 3 COURSE £32

STARTER

Salt and Pepper King Prawns (GF*)

Salt & pepper batter, sesame & sweet chilli sauce

Cauliflower Bhajis

Mint yoghurt

(V GF*)

Yorkshire Pudding

Braised blade of beef, crispy onions & red wine gravy

Baked Breaded Brie

Cranberry sauce

MAIN COURSE

Roast Loin of Pork

½ Roast Chicken

Vegetable Wellington (VVE*)

Roast Sirloin of Beef £4 Supplement

Mixed Roast of Beef and Pork £3 Supplement

Beef and Ale Pie

Shortcrust pastry top, hand cut chips & vegetables

Lasagne

Beef lasagne, skinny fries & garlic bread

Fish Pie

West coast fish, parsley sauce, cheesy mash top & garden peas

(GF)

Roast Vegetable Stew

New potatoes & baby spinach

(V)

Fish and Chips

Battered haddock, chips & mushy peas

(GF*)

Tagliatelle Pasta

Chicken, bacon, spinach & cream sauce

DESSERT

Apple, Gooseberry & Black Treacle

Crumble

Vanilla custard

(V)

Chocolate Brownie

Vanilla ice cream

(V GF)

Sticky Toffee Pudding

Toffee sauce & custard

(V GF)

Ice Cream

Vanilla, strawberry, chocolate & salted caramel
2 scoops
3 scoops

(VE* GF)