



SUNDAY MENU

One Course £9.95 | Two Course £12.95 | Three Course £15.95

STARTERS

Chef's Homemade Soup of the Day, served with a Warm Bread Roll
Salad of Smoked Duck Breast, with a Cranberry and Orange Compote
Pressed Plum Tomatoes, Olives and Basil with Balsamic Glaze
Lobster Salad served with Charred Cucumber, Avocado and a Lemon Dressing
Creamed Wild Mushroom Tartlet, Poached Egg, and Rocket Salad

MAINS

Roast Rump of Grand Reserve Beef, served with Roast Potatoes,
Yorkshire Pudding and Roast Gravy
Honey and Mustard Roast Loin of Pork, served with Crackling and Apple Sauce,
Roast Potatoes, Yorkshire Pudding and Roast Gravy
Roast Leg of Lamb, served with Roast Potatoes, Yorkshire Pudding and Roast Gravy
Lemon and Thyme Roasted Supreme of Chicken,
served with Roast Potatoes, Yorkshire Pudding and Roast Gravy
Vegetarian Nut Roast, served with Roast Potatoes, Yorkshire Pudding and Vegetarian Gravy
All our Roasts are served with Creamy Mash, Broccoli & Cauliflower Cheese and Seasonal Vegetables
Traditional Beer Battered Cod and Chips, served with Tartar Sauce and Mushy Peas
Butternut Squash and Pine Nut Risotto, with Sage Leaves

DESSERTS

Chocolate and Salted Caramel Mille-Feuille and Griottine Cherries
Sticky Toffee Pudding with Fudge Sauce and Vanilla Ice Cream
Passion Fruit "Meringue Gateaux", with a Mango Sorbet
Strawberries & Cream (*Marshmallow, Chantilly Cream and Macerated Strawberries*)
Assortment of Ice Cream and Wafers

 Please ask a member of staff for our allergen information.