

SUNDAY LUNCH MENU

STARTERS

SOUP OF THE DAY

GARLIC MUSHROOM
PAN FRIED GARLIC MUSHROOM IN CREAMY GARLIC SAUCE
WITH WARM BRIOCHE BUN

PRAWN COCKTAIL WITH MARY ROSE

MAIN COURSES

DELICIOUS RUFFLED ROASTIES ARE SERVED WITH SEASONAL VEG
AND THYME ROAST POTATOES

SLOW ROASTED BEEF, YORKSHIRE PUDDING AND ROAST GRAVY. (gf. available)

WELSH LAMB SHOULDER, SLOWLY ROASTED LAMB, MINT SAUCE, GRAVY. (gf. available), EXTRAS £1.50

ROAST CHICKEN BREAST, SAGE & ONION STUFFING, ACCOMPANIED WITH GRAVY. (gf. available)

LOCAL SLOW ROAST PORK BELLY, SAGE & ONION STUFFING, APPLE SAUCE, GRAVY. (gf. available)

FILLET OF SALMON, PAN-FRIED SALMON WITH NEW POTATOES AND GREEN BEANS TOPPED WITH
HOLLANDAISE SAUCE

VEGGIE LASAGNE (v, ve), WITH GARLIC BREAD & SALAD

DESSERTS

LEMON AND LIME CHEESE CAKE, SERVED WITH POURING CREAM OR ICE CREAM (v)

WARM CHOCOLATE BROWNIE, SERVED WITH ICE CREAM (v, gf)

APPLE CRUMBLE, WITH CUSTARD OR POURING CREAM (v)

SELECTION OF ICE CREAM (VANILLA, STRAWBERRY, CHOCOLATE) (v, gf)

1 COURSE £17.95 2 COURSES £22.95 3 COURSES £26.95

v (vegetarian), ve (vegan), gf (gluten free)

**If you have any dietary requirement, please inform a member of
staff who will be able to advise your menu choices**

For more information and reservations, please contact us on
01873 859962/ 01873 853575