

Sunday Lunch

V Homemade pea & mint soup

Chicken liver & pork pate, toast & red onion chutney

Duo of prawns: Prawn Marie Rose & tempura King prawns

V Crispy fried Brie with a berry compote (can be offered as a V main course)

Creamy garlic mushrooms

Crispy whitebait with garlic mayonnaise

Roast Sirloin of Beef with Yorkshire pudding Roast Pork, stuffing & apple sauce

V Carrot & couscous nut roast with Yorkshire pudding

Fillet of sea bass, new potatoes & lentils

Chicken, bacon & Stilton pie with crispy short crust pastry. Served with chips or mash Pork & leek sausages, mash, onion gravy

Breast of chicken on herb mash, Brandy & peppercorn sauce

Steak & kidney pie with crispy short crust pastry. Served with chips or mash

Homemade beef burger, chunky chips, bacon & cheese

Baked fillet of hake on a tomato, garlic & herb compote

V Leek, potato & cheddar pie with crispy short crust pastry. Served with chips or mash

 $\label{lem:decomposition} \textit{Duo of chocolate: warm dark chocolate brownie \& chocolate ice cream}$

Apple crumble served with custard or ice cream

Sticky toffee pudding with toffee ice cream

Classic crème brulee with fresh berries

Vanilla cheesecake with vanilla ice cream

Mixed berry Eton mess

Cheddar, Stilton & Brie with biscuits, grapes & celery Selection of ice cream & sorbet

Main course only 14.95

Two courses £19.95

Thee courses £22.95

Children's roast lunch (under 12) two courses 11.95

Roast Beef or Pork with roast potatoes & fresh vegetables, followed by any pudding from the menu

"Normal children's menu also available"

Food orders taken today from 12 noon until 4pm

Sauces, soups and gravy are mainly made using gluten free recipes and we can even offer gluten free bread.

If you have any allergies or intolerances please check with a member of staff before ordering.