



**Sunday Lunch 15th**  
**September 2019**

**GF** Warm chicken, bacon & pine nut salad with balsamic drizzle

**Vegan GF** Minted pea & potato soup

Classic Prawn cocktail with brown bread & butter **Can be GF**

Chicken liver & pork parfait, red onion chutney, toasted sourdough **Can be GF**

Goats cheese & red onion tart, beetroot & walnut salad

Creamy garlic mushrooms on garlic toast **Can be GF**

Crispy fried Brie with berry compote

Roast Turkey, stuffing, pigs in blankets & cranberry sauce **Can be GF**

Roast Sirloin of Beef with Yorkshire pudding **Can be GF**

Roast loin of Pork, crackling, stuffing, pigs in blankets & apple sauce **Can be GF**

Fillet of cod in beer batter, chips, mushy peas & tartare sauce

**Vegan V** Roasted red pepper & red lentil nut roast, roast potatoes & Yorkshire pudding

Chicken, mushroom & Stilton pie, short crust pastry. Served with mash or chips

Classic fish pie with Cheddar mash **GF**

**V** Leek, potato & Cheddar pie, short crust pastry. Served with mash or chips

Fillet of sea bream on a Mediterranean cous-cous casserole **GF**

Fillet of salmon en-croute, new potatoes, lemon & chive sauce

**Vegan GF** Courgette, mushroom, red pepper & tomato casserole with roast potatoes

Apple & blackberry crumble tart served with custard or ice cream

**GF** Sticky toffee pudding, honeycombe ice cream

Classic lemon tart, raspberry sorbet

**GF** Spirals of meringue, double cream, fresh strawberries

Lemon curd & red berry cheesecake with vanilla ice cream

**GF** Dark chocolate cappuccino mousse

**Vegan GF** Poach pear in berry compote, judes vegan ice cream

**Can be: GF** Cheddar & Stilton cheese, biscuits, grapes & celery

Selection of ice cream & sorbet **GF**

Main course only 15.50

Two courses £21.00

Three courses £24.00

Children's roast lunch (under 12) two courses 12.95

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

"Normal children's menu also available"