

SUNDAY MENU 2 COURSE 17.5 – 3 COURSE 22.5

STARTERS

SOUP OF THE DAY, homemade bread

PORK CROQUET, apple sauce

PRAWN AND CRAYFISH SALAD, Marie-rose sauce, homemade bread

GOATS CHEESE, RED ONION, BUTTERNUT SQUASH, mixed salad

SCOTCH EGG, beetroot ketchup

DUCK LIVER PARFAIT, pear & apple chutney

MAINS

ROAST SIRLOIN OF BEEF (pink) supplement 2.5

ROAST CHICKEN, stuffing

ROASTED PORK LOIN, crackling, stuffing

All roasts are served with Yorkshire pudding, seasonal vegetables, roast potatoes, jus

BEER BATTERED FISH, chips, pea puree,

ISREALIAN COUSCOUS, ratatouille, roasted vegetables, aubergine, goats cheese bake

8OZ STEAK BURGER, (pink/well done) toasted brioche, gherkins, relish, gruyere, triple cooked chips

FISH DISH TBC

ADDITIONAL MAINS

Triple cooked chips – Roast potatoes – Swede, carrot mash – Cauliflower cheese – Braised red cabbage -
3.5 each

DESSERTS

BAKEWELL TART, cinnamon ice-cream

ETON MESS, chantilly cream, mixed berries

APPLE CINNAMON CRUMBLE, crème anglaise

CHOCOLATE BROWNIE, vanilla ice-cream, homemade honeycomb

RUM, RAISIN, BREAD AND BUTTER PUDDING, crème anglaise

SELECTION OF CHEESE, chutney, crackers

All of our dishes are prepared in kitchens where nuts, gluten and other allergens are present. Due to the risk of cross-contamination we cannot guarantee that any food is completely free from allergens.