



Sunday Lunch

**Try our new
Gin Menu or Prosecco**

2 Courses £22

3 Courses £25

To Start

Cream of Tomato Soup
with bread & butter.

Mozzarella & Heritage Tomato salad
With balsamic reduction & basil

Chicken Liver Pate
served with red onion chutney & crisp bread

Prawn Cocktail
with Marie rose sauce & mixed leaves



The Middle Bit

Slow Roast Beef

Top rib, slowly roasted for 8 hours with sea salt and ground black pepper served with Yorkshire pudding, roasted potatoes, seasonal vegetables and rich gravy

Pink Rib of Beef

Ribeye beef served pink with Yorkshire pudding, roasted potatoes, seasonal vegetables and rich gravy

Belly of Pork

Slowly roasted, served with crispy crackling, roasted potatoes & Yorkshire pudding, seasonal vegetables & gravy

Pan-Fried Hake

with a mixed pepper & parsley sauce, seasonal vegetables & new potatoes

Wild Mushroom Tagliatelle

served with wild mushrooms, sun dried tomatoes & cream



To Finish.

Eton Mess

homemade meringue served with fresh Chantilly cream, berry compote & fresh berries

Sticky Toffee Pudding

with ice-cream, sticky toffee sauce & mixed berries

Vanilla Crème Brulee

berry compote, amaretto biscuits & fresh fruit

Chocolate Brownie

served warm with chocolate sauce & Chantilly cream



Children's Sunday Lunch Menu

Set Lunch 2 Courses

Under 5's £4.95

Under 12's £8.95

**Half-Size Portion
of
Roasted Beef, Pork, Chicken or Sausage**
served with Yorkshire pudding, roasted potatoes, seasonal vegetables and rich gravy

To Finish

mini sticky toffee pudding & fresh berries

or

Scoop of Chocolate Ice Cream