



SUNDAY LUNCH

TO START...

Oak Smoked Salmon, Cucumber, Mustard & Dill Sauce	£8.50
Deep Fried Brie, Sweet Chili Sauce, Mixed Leaves	£7.25
Mushrooms, Cream, Garlic, Truffle Oil, Parmesan (v)	£7.25
Goat Cheese, Beetroot, Honey, Toast (v)	£5.25
Chef's Homemade Soup, Artisan Bread (v)	£5.25
Goujons of Plaice, Tartar Sauce	£7.50

MAINS...

SUNDAY ROASTS

*All served with Roast Potatoes, Yorkshire Pudding, Greens, Cauliflower Cheese,
Classic Homemade Sunday Gravy*

Roast Sirloin of Beef £16.95 Roast Loin of Pork £14.95

Roast Breast of Chicken £14.95 Roast Leg of Lamb £15.95

A Trio of Roast-Lamb, Beef & Pork £18.95

Classic Nut Roast (v) £14

Mushroom Risotto, Hazelnuts (v)	£14.75
Falafel Burger, Brioche, Relish, Halloumi, Fat Chips (v)	£13.75
Beer Battered Haddock, Crushed Peas, Tartar, Fat Chips	£15.00
Fish of the Day	£16.50

PUDDINGS...

Molotof, Fruit, Ice Cream	£7.00
Chef's Cheesecake	£7.00
Pistachio & Raspberry Tart, Cream	£7.00
Fruit Crumble, Custard	£7.00
Cheese Board	£9.50
Various Ice Creams & Sorbet (per scoop)	£2.00

Allergens:- Please ask a member of staff for details of the ingredients in any of our dishes