

# Sunday Lunch

2 Courses - £23.95 | 3 Courses - £29.95

# Starters

#### Homemade Soup of the day (V) (VE) (GF)

Sourdough bread 5.95

#### Red Hall Prawn Cocktail(GF option)

Traditional prawn cocktail, Marie Rose sauce, granary bread 9.95

# Mains

## **Traditional Roast Striploin of Beef**

Garlic & herb roast potatoes, creamy mash, parsnip purée, roasted carrots, seasonal greens, broccoli, green beans, Yorkshire pudding, red wine jus 19.95

# Pan-Seared Salmon

Pan seared salmon, dill crushed potato, seasonal vegetables, samphire and sauce vierge 18.00

## Vegetable Wellington (V) (VE/GF option)

Seasonal vegetables wrapped in pastry, new potatoes, tomato and pepper reduction 13.00

# **Traditional Fish and Chips**

Battered haddock fillet, chunky chips, mushy peas, lemon with tartar sauce 14.95

#### **Spicy Chicken Wings**

Marinated chicken wings in Chef's special BBQ or hot fiery sauce, mango salsa 7.95

#### Wild Mushroom & Truffle Arancini

Baby spinach & creamy mushroom sauce 7.95

#### **Half Roast Chicken**

Garlic & herb roast potatoes, creamy mash, parsnip purée, roasted carrots, seasonal greens, broccoli, green beans, Yorkshire pudding, red wine jus 17.95

# Grilled Gammon (GF)

Grilled gammon steak, chunky chips, garden peas, pineapple and free range egg 14.00

# **Butter Chicken**

Tender chicken in spiced tomato and butter sauce, rice, naan bread, poppadum, mango chutney 14.95

# Desserts

## Apple Crumble (GF option)

Served with ice cream or warm custard 7.50

# **Sticky Toffee Pudding**

Stem ginger ice cream, caramel sauce 8.50

## Homemade Cheesecake of the day

7.50

## **Selection of Ice Cream**

6.00

# Sides

Chunky Chips	4.00
French Fries	4.00
Onion Rings	4.00
House Salad	4.00
Mashed Potatoes	4.00
Seasonal Vegetables	4.00
Sweet Potato Fries	4.50
Artisan Bread Basket(V)(VE)	6.95
Cauliflower Cheese	4.00
Olives (V) (VE) (GF)	5.00

