

SUNDAY LUNCH

Starters

Soup of the Day - £5.95

Homemade bread roll, butter

Chicken Liver Pate - £7.25

Onion chutney, brioche

Prawn Cocktail - £7.95

Baby gem lettuce, tomato, marie rose sauce, bread and butter

Camembert to share - £8.95

Onion chutney, parmesan crispy bread

Traditional Roasts

Roast Rump of Beef - £16.95 Pork Loin - £16.45 Chicken Breast – £15.95 Root Vegetable Pithivier - £15.45

All the above served with roast potatoes, cauliflower cheese, braised red cabbage, broccoli, root mash, Yorkshire pudding

Pie of the Day - £14.95 Chips, seasonal vegetables, gravy Fish and Chips - £14.95 Mushy peas, tartare sauce

Child's Options

Roast Beef - £9.95 Chicken Breast - £9.95

All the above served with roast potatoes, cauliflower cheese, braised red cabbage, broccoli, root mash, Yorkshire pudding

Chicken Goujons & Chips - £8.95 Pasta in Tomato Sauce - £7.95 Homemade Cod Goujons & Chips - £8.95

For allergen information please speak to a member of the team



DESSERTS

Sticky Toffee Pudding - £6.95

Vanilla Ice cream, butterscotch sauce

Warm Chocolate Brownie - £6.95

Rum and raisin Ice cream

Mixed Berry Cheesecake - £6.95

Orange sorbet

Trio Of Ice Cream - £4.95

Strawberry, vanilla or chocolate

Cheese board - £7.95

Selection of local cheese, chutney and crackers

COFFEE/TEA

Americano - £3.00 Espresso - £2.75 Latte £3.25 Cappuccino £3.25 Selection of Leaf Tea £3.25

LIQUOUR COFFEE

Baileys - £5.95 Irish (Jameson) - £5.95 Amaretto - £5.95 Brandy - £5.95

AFTER DINNER DRINKS

Cognac, Remy Martin 1989 - £11.95 Cockburn Port - £3.25 Sherry (Tio Pepe, Pedro Ximenez) - £4.00

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