



Food service times:

MIDWEEK MENU: Monday/Tuesday	12:00 -14:00
FULL MENU: Wednesday-Saturday	12:00 -14:30 17:00 -20:30
SUNDAY LUNCH: Sunday	12:00 -16:00

Sunday Lunch Menu

Single Main course - £10.95 | 2 courses - £12.95 | 3 courses - £14.95
Children's Main course - £5.95 | 2 Courses - £8.95 | 3 Courses - £9.95

Starters

Homemade Country Vegetable Soup (gf,v)

Served with freshly baked roll

Duck & Orange Pate

Served with Red Onion Chutney, side salad & granary toast

Deep Fried Breaded Brie (v)

Served on a bed of baby leaves with cranberry sauce

Pear, Stilton & Walnut Salad (v,gf)

Served on a salad of baby leaves, with honey & balsamic dressing

Main Course

Traditional Roast Beef or Turkey & Trimmings

All served with homemade Yorkshire pudding and a selection of seasonal vegetables, roast and new potatoes with a rich homemade gravy

Mediterranean Cod (gf)

Fillet of cod with roasted Mediterranean vegetables and red pesto
Served with crushed new potatoes

Goats Cheese & Red Onion Chutney Tart (V)

Served with crushed new potatoes & side salad

Homemade Steak & Mushroom Pie

Slow cooked steak in a red wine sauce with chestnut mushrooms & shallots
Served with roast & new potatoes and seasonal vegetables

Desserts

Apple Pie

Lemon Meringue Roulade

Toffee & Honeycomb Cheesecake

Hot or Cold Ultimate Chocolate Fudge Cake

Trio of Ice cream – Chocolate, Strawberry & Vanilla

Trio of Sorbet - Blackcurrant, Raspberry & Mango

All Served with Cream, Ice Cream or Custard

Allergen Information - all our food is prepared in a kitchen where nuts and all major allergens are used, please inform your server of any allergies you may have, and we will advise you of our ingredients.

Please note our fish dishes may contain some bones

Please ask for Gluten Free Bread