



Sunday Lunch Menu

STARTERS

- Soup of the day with bread roll and butter
- Breaded mushrooms with garlic aioli
- Smoked salmon on croute with cream cheese
- Yakotori chicken skewers soya sauce, ginger and garlic

MAIN COURSE

- Roast beef with Yorkshire pudding
- Honey roasted ham with stuffing & Yorkshire pudding
- Braised lamb with Yorkshire pudding (£3 supplement)
- Roast turkey with pig in blanket & stuffing
- All roasts are served with roast potatoes, seasonal vegetables and a rich red wine gravy*
- Fish of the day, new potatoes, seasonal vegetables & chardonnay cream sauce
- spinach and ricotta ravioli with a white wine cream sauce

SIDES

- Roast potatoes - £4.95 | Pigs in blankets - £4.95 | Cauliflower cheese - £4.95
- Yorkshire pudding - £1.50 | Tender stem broccoli - £4.95 | Honey glazed carrots - £4.95

DESSERTS

- Chocolate brownie with vanilla ice cream
- Sticky toffee pudding with toffee sauce and ice cream
- Vanilla panna cotta with a fruit compote
- Lemon tart with raspberry sorbet

Two Course - £22.00

Three Course - £27.00