



Sunday Lunch Menu

£14.00

Homemade sweet potato and chive soup – served with fresh herb croutons

Fanned Galia melon – with grapefruit and mango purée

Traditional prawn cocktail – topped with smoked salmon roulade

Breaded brie triangles – served with rocket salad and cranberry sauce

Pan-fried chicken livers – served on a wholemeal croute with brandy cream

Succulent lamb chops – served on a bed of Lyonnaise potatoes with rosemary and port jus

Breaded pork fillet – resting on crispy bacon and cabbage cream reduction

Traditional roast topside of English beef – with rich ale gravy & Yorkshire pudding

Tender chicken breast – stuffed with brie, served with leeks in a cream reduction

Poached lemon sole and fresh asparagus – served with fresh rocket and lemon vinaigrette

Wild mushroom and sun dried tomato risotto – topped with fresh Parmesan shavings

All meals served with our daily selection of seasonal vegetables and potatoes, or salad and potatoes.

Selection of sweets – freshly brewed coffee and mints

We do not intentionally use GM foods, but if this is important to you please discuss it with us.

All dishes are subject to availability.

Please note some items on the menu may contain nuts or nut elements.