

Sunday Lunch



** Can be prepared as Gluten Free*

Appetisers

Marinated Greek Olives 'gf, v'	£1.95
Portion of Homemade Bread, Garlic & Plain Butter 'v'	£1.50
Add Olive Oil & Balsamic Dip 'gf, v'	£0.30
*Chefs Homemade Soup of the Day, served with Homemade Fresh Bread	£5.25
Thai Style Smoked Salmon Fishcake served with a Honey, Soy, Sesame and Lime Dip 'contains nuts'	£6.95
Chilli, Crab & Lime Risotto topped with Shaved Parmesan & a Chilli Oil 'gf'	£7.25
*Grilled Asparagus on Bruschetta with a Poached Duck Egg & Chive Sauce 'v'	£6.25
Courgette, Jalapeno & Feta Nachos 'v'	£5.25
Satay Chicken Skewers with Chilli Noodles 'contains nuts'	£6.50

Main Course

*Roast Beef & Yorkshire Pudding	£12.95
*Roast Leg of Lamb with Mint Sauce	£11.95
*Breast of Chicken in a Creamy White Wine Sauce or Yorkshire Pudding with Gravy	£12.50
All Roasts are served with seasonal vegetables & Roast Potatoes.	
*Can be Gluten Free without Yorkshire Pudding.	
Caramelized Onion & Cherry Tomato Tarte Tatin topped with Goats Cheese served with Sautéed Potatoes, Basil Pesto, Balsamic Reduction & Rocket Salad 'v, contains nuts'	£10.25
Grilled Swordfish Steak with a mixed Peppercorn Butter Sauce, Hand Cut Chips & Roasted Cherry Tomatoes 'gf'	£13.95
Steak Selection, Pasta Dishes & Bar Favourites See Over.	

Side Orders

Panache of Vegetables £2.00, Fries £2.00 Hand Cut Chips £2.50 (add Cheese £0.50),
Portion of Potatoes £1.50 House Salad £1.50 (All the above side orders are 'gf, v')
Garlic Bread £1.75 'v', Portion of Homemade Bread & Butter £1.50, Beer Battered Onion Rings 'v' £1.75

Desserts

Raspberry & White Chocolate Cheesecake with a Mixed Berry Compote	£5.50
Dark Chocolate Torte with a Passionfruit Coulis & Vanilla Chantilly	£5.50
Tropical Eton Mess (Pineapple, Kiwi, Mango & Passion Fruit) 'gf, v'	£5.25
Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream 'v'	£5.25
Selection of Ice Creams 'gf, v'	£4.50
*Cheeseboard – Mature Cheddar, Brie, Stilton Celery, Grapes, Fig Chutney & Water Biscuits 'v'	£6.50