



Sunday Menu

Tomato and basil soup, croutons and rosemary oil

Garlic king prawns, mixed baby leaves

Prawn cocktail, Marie Rose sauce, buttered wholemeal bread

3 Oysters, in a shallot vinegar & lemon

Ham hock roulade, piccalilli, toasted croutes



Roast topside of beef, Yorkshire pudding & horseradish sauce

Roast leg of pork, crackling, sage and onion stuffing and apple sauce

Roast honey glazed gammon, homemade Yorkshire pudding

Slow cooked beef stew, chef's herby dumplings

Steak & ale pie, short crust pastry

ALL SERVED WITH A SELECTION OF FRESH VEGETABLES AND ROAST POTATOES

Pan fried fillet of seabass, Singapore noodles

Baked chicken breast, stuffed with ricotta, mozzarella, spinach and mushroom wrapped in Italian Serrano ham, served with new potatoes and sautéed greens

Baked aubergine mozzarella parcel, mixed leaf and tomato salad, basil & cream sauce

Broccoli & stilton quiche, skinny fries and salad



Warm apple tart, vanilla ice cream with a crème anglaise

Banoffee pie, served with fresh double cream

Salted caramel ice cream sundae

Panacotta, with shortbread crumbs and fresh raspberries

Baked apple crumble and custard

Molten chocolate sponge cake, chocolate covered ice cream balls



1 Course £10.50 2 Courses £14.45 3 Courses £16.95