SUNDAY MENU

ONE COURSE - £13.95

TWO COURSES — £20.45

THREE COURSES — £26.95

- STARTERS-

WHITEBAIT

Served with a lemon mayo and mixed leaf

HONEY BBQ WINGS

Served with sweet bbq sauce and mixed leaf

HAM HOCK TERRINE

Served selection of pickled vegtables

- ROASTS -

SLOWLY MATURED TOPSIDE

Served with beef jus and Yorkshire pudding

CRSIPY BELLY PORK

Served with apple cider sacue

PAN ROASTED SUPREME CHICKEN

Served with garlic and thyme gravy **NUT ROAST (Ve)**

Served vegan gravy

All roast's served with seasonal vegetables and roast potatoes

- DESSERTS

WARM BROWNIE ()

Served with chantilly cream

TRIO OF ICE CREAM (V)

TRIO OF SORBET (Ve)

EXTRAS —

ROAST SANDWICHES

A meat of your choice in thick blumber bread and seved with a side of gravy and roast potatos

£7.95

YORKSHIRE PUDDING (V)

£1.00

ROAST POTATOES (Ve)

£3.25

ROAST VEGETABLES (Ve)

£3.25

Please inform your server of any special dietary requirements or food allergies. Whilst every effort is made to adhere to all dietary needs, our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients e.g. nuts and shellfish.

(Ve) - Vegan | (V) - Vegetarian



CHILD MENU

- ROASTS - £6.95

ROASTED CHICKEN BREAST

Served with garlic and thyme gravy

BELLY PORK

Served with apple cider sauce

ROASTED BEEF

Served with beef gravy

NUT ROAST (Ve)

Served with vegan gravy

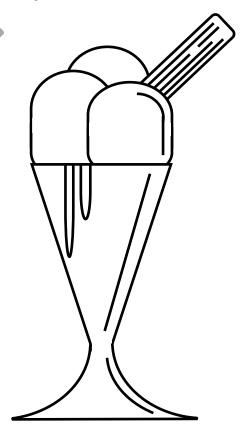
All roasts served with seasonal vegetables, roast potatoes and gravy

- DESSERTS -

MINITRIO OF ICE CREAM (V)

MINI BROWNIE (V)

MINITRIO OF SOBET (Ve)



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