

12 NOON TILL 8 PM

SUNDAY LUNCH

3 COURSE MENU £15 - SUPPLEMENTS

£

STARTERS

SOUP OF THE DAY (V)

Salted butter, crusty bread

HOMEMADE NACHOS (V)

Topped with cheese, salsa, sour cream and guacamole

BAKED BREADS (V)

sliced crusty baguette, toasted pitta wedges, petit pan, tortilla nachos

SWEET CHILLI BEEF STRIPS

£3

red onion, lettuce and crusty bread

TENNESSEE CHICKEN WINGS

Marinated, in honey, cola, chilli with Blue cheese dipping sauce

PRAWN COCKTAIL

£5

shredded lettuce topped with prawns and crayfish, avocado and lime mayonnaise, tomato, cucumber

ROASTS £10

YOUR TRADITIONAL ROAST SUNDAY LUNCH WITH HOMEMADE ROAST POTATOES, BUTTERED VEGETABLES, YORKSHIRE PUDDING AND ROAST GRAVY....

CIDER BAKED LOIN OF PORK

1/2 ROAST CHICKEN

ROAST RIB OF BEEF

£2

REMEMBER OUR ALL DAY MENU IS ALSO AVAILABLE TODAY...

MAINS

PIE OF THE DAY

Deep filled pie dish with potatoes and vegetables

MAC AND CHEESE (V)

Smoked cheddar crust, garlic bread

£2

HAND PRESSED STEAK BURGER

Topped with cheese, pickles, seasoned fries and chilli jam

SPINACH AND RICOTTA RAVIOLI (V)

creamy tomato sauce and fresh basil

WHOLE TAIL LANGOUSTINE SCAMPI

£4

Local Scampi, hand cut chips, tartare and lemon

DESSERTS

CREAM SODA ICE CREAM FLOAT

Raspberry ripple ice cream, bag of sweets

CHEDDAR CHEESE PLATE

Chutney, oatcakes, grapes and apple

SALTED CARAMEL BROWNIE

£2

Vanilla ice cream, tuille crisp

VANILLA PANNA COTTA

macerated strawberries, aged balsamic

PLEASE ADVISE A MEMBER OF STAFF OF ANY ALLERGIES/ INTOLERANCES
OUR ALLERGEN MATRIX CAN BE FOUND ON OUR WEBSITE