



Sunday Lunch Menu

1 Course £21 2 Courses £28

3 Courses £35

Starters

Soup of the Day with Cheese Scone

Prawn Cocktail with Henderson's Spiced Marie Rose Sauce & Cucumber Salad

Garlic Mushrooms with our Toasted Bread

Chicken Liver Pate with Apple Chutney & Toast

Deep Fried Brie Wedges with Cranberry Sauce

Main Courses

Ten Hour Roast Beef & Yorkshire Pudding

Roast Pork with Red Onion & Sage Stuffing

Liver & Onions with Mash Potato

Toad in the Hole with Caramelised Onions

Mushroom & Spinach Wellington

All main courses are served with Roasted Potatoes, Roasted Root Vegetables, Cauliflower Cheese and a Bottomless Jug of Gravy.

Children's main courses are half portions & half price.

(Children must be 12 years or younger)



Extra Bits

Dauphinoise Potatoes £4

Yorkshire Pudding £1.50

Pigs in Blankets £4

Creamed Leeks & Bacon £5

Mashed Potato £3

Braised Red Cabbage £3

Coffees & Tea

Cappuccino £3.95

Americano £3.95

Café Latte £3.95

Mocha £4.25

Espresso £3

Hot Chocolate £4.25
with cream & marshmallows

Flat White £3.95

Pot of Tea £3.25

Speciality tea £3.75



Gluten Free and Dairy Free

We have gluten free bread, flour and gravy and we are always happy to accommodate any dietary requirements. We also have a separate fryer for gluten free cooking. If you cannot find a suitable dish on our menu, please ask your server and we will be very happy to create a dish which is perfect for your dietary needs.

Desserts

Sticky Toffee Pudding with Rum & Raisin Ice Cream

Pineapple Upside Down Cake with Vanilla Custard

Ginger Crème Brulee with Vanilla Ice Cream & Mini Gingerbread Man

Baked Blueberry Cheesecake with Strawberry Ice Cream

White Chocolate & Raspberry Blondie with Salted Caramel Ice Cream

Please be aware that some of our dishes could contain bones & traces of nuts. While we offer gluten-free menu options, we are not a gluten-free kitchen. We are unable to guarantee that any item can be completely free of allergens however our kitchen takes special care in your food preparation to avoid cross contamination. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to your server before ordering your food. Full allergen information is available upon request.

