

SAMPLE MENU

Sunday Lunch Menu

Homemade soup of the day £5.00 (gf)

Chicken liver parfait with fruit chutney and toasted brioche £6.50 (gfa)

Smoked duck breast with mango and orange salsa served with mixed leaves £6.50 (gfa)

Thai Style Crab Cakes served with sweet chilli dip £6.50

Smoked salmon roulade garnished with crayfish tails and caper berries £6.50 (gf)

Brie and cherry tomato tart with dressed leaves £6.50 (v)

~ ~ ~ ~

Roast Sirloin of beef with horseradish sauce £16.95 (gfa)

Roast Pork Belly with apple cider sauce £15.50 (gfa)

Roast chicken served with stuffing £14.50 (gfa)

Homemade Nut Roast £13.50 (v)

All of the above served with roast potatoes, Yorkshire pudding and vegetables

Beef goulash with herby mash and crispy parsnips £14.50 (gf)

*Pan seared sea bream fillet with sauté potatoes, green beans and a white wine and leek sauce
£14.50*

*Homemade mixed fish pie with sea food topped with mashed potato served with garlic and
thyme mixed green vegetables £14.50*

Creamy risotto with forest mushrooms and asparagus £11.00 (gf) (v)

Tagliatelle in a creamy pesto and sundried tomato sauce topped with feta £11.00 (v)

~ ~ ~ ~

Sherry trifle with vanilla cream and roasted almonds £5.50

Poached pear in red wine with honeycomb ice cream in a brandy snap basket £5.50 (gfa)

Crème brulee with berry compote £5.50 (gf)

Sticky toffee pudding with caramel sauce and vanilla ice cream £5.50

Fresh fruit salad with vanilla ice cream £5.50 (gf)

Cheese board with assorted biscuits and fruit chutney £8.00

(v) vegetarian (gf) gluten free (gfa) gluten free option available