

Sunday Lunch

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Sample menu

STARTERS

Soup of the day
Served with crusty bread £5.50
(please ask your server for details)

Prawn Marie rose, crab, coriander mayonnaise &
crayfish tail cocktail served with a rich brandy Marie
rose sauce with pecan & raisin bread
£6.95

Chicken liver pate served with rosemary & olive oil toasts
£5.50

Roasted red onion, pepper & goats cheese home made tart
served with rocket leaves

Classic Caesar salad: Baby gems, hens egg, croutons,
parmesan shavings, anchovy & dressed with crispy pancetta
£5.50

Bread basket: £1.50

Bowl of olives: £1.50

MAIN COURSES

Roast aged rump of beef served with Yorkshire pudding, roast potatoes
& a rich beef jus
£13.95

Loin of pork served with apple sauce, Yorkshire pudding, roast potatoes
& Yorkshire pudding
£12.95

Poached fillet of sole filled with crab, salmon & spinach mousse set in a
tiger prawn broth with saffron potatoes
£15.95

Risotto of Thyme roasted butternut squash, goats cheese served with a
dressed rocket salad
£12.95

Slow cooked lamb shank in red wine, Victoria plum & ginger served with
roast potatoes
£15.95

Steak, local ale & mushroom pie with a puff pastry crust served with roast
potatoes
£12.95

Grilled pork & leek sausages on mustard mash with a red wine & onion gravy
£10.95

Confit leg of duck, pilaf rice served with a orange & balsamic sauce
£13.95

Seafood pie, whiting, salmon, prawns & mussels topped with a cheddar &
parmesan crust £13.95