

Traditional Sunday Lunch

All freshly prepared and cooked to order, be prepared to wait a little longer

2 courses £11.95

3 Courses £13.95

Served 12pm till 5pm

To Start

Chefs Soup of the Day

With a warm bread roll

(V) Chilled Galia Melon

With seasonal berries and fruit coulis

Chicken Liver Parfait

Served with warm brioche and pear chutney

Prawn Platter

With brown bread & butter served with a salad garnish

To Follow

Roast Sirloin of Beef

Served medium unless otherwise requested served with Yorkshire pudding, roast potatoes, seasonal vegetables and meat juices

Roast Loin of Pork

Served with roast potatoes, Swede and carrot mash, sage stuffing, apple sauce and meat juices

Roast Leg of Lamb

Served with roast potatoes, new potatoes seasonal vegetables and meat juices

Pan Fried Fillet of Salmon

Served with a chive mash, seasonal vegetables and a hollandaise sauce

(V) Fresh Tagliatelle Pasta

Tossed in crème fraiche with peas and parmegiano reggiano

Something Sweet

Ice Cream Selection

With homemade biscuits & sauce

Apple Crumble and Custard

Homemade Sherry Trifle