

STARTERS

CHEFS HOT SOUP OF THE DAY

Served with a Fresh Baked Roll

BLUE CHEESE & WALNUT CROSTINI

With Fig & Honey Chutney

GREEK STYLE CHICKEN SOUVLAKI SKEWERS

With Tzatziki & Pitta

PAN FRIED KING PRAWNS

Tossed in fresh Garlic & Chilli served with slices of Baguette (£2 supplement)

MAIN COURSE

CIDER BRAISED PORK BELLY

With Cider Gravy, Mashed Potatoes & Seasonal Vegetables

SLOW COOKED TOPSIDE OF BEEF

With Garlic & Herb Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables

PAN FRIED PHEASANT BREAST

With Wild Mushroom sauce, Mash Potatoes & Seasonal Vegetables

GIANT YORKSHIRE PUDDING

Served with Seasonal Vegetables, Garlic & Herb Roast Potatoes with Vegetarian Gravy

DESSERT

CINNAMON DUSTED BELGIAN WAFFLE

With warm Maple Syrup and Vanilla Clotted Cream Ice-Cream

LEMON PANACOTTA TART

With warm Crème Anglaise

GINGERBREAD ICE-CREAM PARFAIT SUNDAE

CRÈME BRÛLÉE & ESPRESSO SHOT

TEA, COFFEE AND MINTS £2.95

Please inform a member of staff if you have any food allergies or intolerances and we will be happy to discuss suitable options

SUNDAY LUNCH MENU

12-2.30PM

ADULTS

1 COURSE £15.95

2 COURSES £19.95

3 COURSES £23.95

CHILDREN UNDER 12

1 COURSE £7.95

2 COURSES £9.95

3 COURSES £13.95