



Sunday Lunch

1 COURSE £12.95 2 COURSES £15.50 3 COURSES £17.50

STARTERS

Soup du Jour
Soup of the day served with
fresh bread. V

Salmon & Haddock Fish Cake
Served with lime and chive creme
fraice and fresh mixed leaves.

Mushroom Bruschetta,
Served with side salad finished
with herb oil. V / G

Hazelnut crusted brie
served with mixed leaves. V / N

Duck Liver Pate
Served on en crouete with a petite
salad.

Baby Back BBQ Ribs
Braised smoked bbq marinated
baby back ribs served with
lemon slaw

MAINS

Pan Seared Chicken Fillet.
Served with sweet potato mush
and wild mushroom taragon sauce.

Poached Haddock Fillet
Served with buttered peas

Rump Steak
Chargrilled 8oz rump steak, horseradish
and chive.

Vegan Quinoa Curry.

10oz Pork Chop
Sauteed buttered new potatoes
and red wine reduction.

Risotto
Roasted sweet potato, red pepper
and hazelnut risotto. V / N.

Chargrilled Sirlion Steak
Chargrilled 8oz sirlion Steak served
with pepercorn sauce (£3 supplement)

ROAST OF THE DAY

All roast dinners served with roast patato, yorkshire pudding and seasonal vegetables

Roast Chicken Roast Pork Loin Roast Duck Roast Lamb (£3 supplement)

DESSERT

Vanila Crem Brule

Bileys , White Chocolate and Mint Chesecake

Sticky Toffee Pudding with Ice Cream

Vanila and Strawberry Posset

Selection Of Ice Cream Flavours