

SUNDAY LUNCH MENU

STARTERS

Home-made soup of the day

Fan of Honeydew melon served with a sorbet and fresh fruit coulis

Trio of Italian meats served on mixed baby leaves

Fresh button mushrooms, bread-crumbed and deep fried served with garlic mayonnaise

Large Greenland peeled prawns, bound with Marie-Rose sauce, served on a chiffonade of iceberg lettuce, garnished with tiger prawns, accompanied with multi grain bloomer bread
£1.50 supplement

£24.50

All main meals are served with chef's selection of fresh vegetables

*Additional Yorkshire pudding available
£1 supplement*

MAINS

28 day aged roast sirloin of beef served with a Yorkshire pudding, home-made gravy, horseradish sauce and roast potatoes

Roast loin of pork served with a Yorkshire pudding, sage & onion stuffing, crackling, home-made gravy, apple sauce and roast potatoes

Roast chicken with smoked bacon in a barbecue sauce topped with Monterey Jack cheese served with chunky chips

Grilled supreme of salmon with a white wine cream sauce served with new potatoes

Braised shank of New Zealand lamb with a thyme and sherry jus served with creamed mashed potatoes
£1.50 supplement

Vegetarian dish of the day

SIDES

Cauliflower Cheese £3.25

Roasted Parsnips £1.50

Garden Peas £1.50

DESSERTS

Choice of dessert from the trolley served with cream or served with luxury ice cream
£1.75 supplement

Hot pudding of the day

*Selection of luxury ice cream
£2 supplement*

*Selection of English & Continental cheeses served with biscuits, grapes and apple and cider chutney
(£2.50 supplement)*

A selection of teas and coffees available from
£2.50

All menus and prices are subject to change without prior notice

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