

Sunday Menu

1 course £18 - 2 courses £24 - 3 courses just £30!

Starters

Chicken liver pate, caramelised onion jam, crostini

Goats cheese crostini, caramelised onion jam

Prawn cocktail, buttered bread

Moroccan lamb kofte

Stilton & garlic mushrooms, crouton

Main Course

Overnight roasted beef

Skin on chicken supreme

Roast pork

Butternut squash wellington (veoa)

All of the above served with roasted potatoes, seasonal vegetables, stuffing, gravy and a homemade Yorkshire pudding

Salmon Wellington, herb wine sauce, roast potatoes, seasonal veg

Sides - £4 each

Cauliflower cheese

Extra roast potatoes

Extra vegetables

Extra slice of beef/pork £4.00

Extra Yorkie £2

Dessert

Cinnamon and apple crumble, vanilla custard

New York cheesecake, forest fruits, Sicilian lemon drizzle

Homemade chocolate brownie, Chantilly cream

Eton mess, berry coulis

Selection of ice cream and sorbets

Please let your server know if you have any allergies or dietary requirements - Thank you!