



Sunday Lunch

Starters

Shell on Mussels

Scottish mussels in a luxurious tomato, brandy and cream sauce. Served with a chargrilled ciabatta.

Homemade Roasted Butternut Squash Soup

Roasted butternut squash, red pepper and sweetcorn soup.

Chestnut and Spinach Mushrooms in Toasted Ciabatta

Garlic chestnut mushrooms in a cream and white wine sauce with wilted spinach, on a toasted ciabatta.

Southern Fried Crispy Coated Chicken Strips

Lightly coated chicken fillet strips with sweet chilli dipping sauce.

Main

A Classic Sunday Roast

All Roasts are served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and rich Gravy.

A choice of:

Roast Gammon

Roast Chicken and Stuffing

Roast Beef with Horseradish Sauce

Vegetarian Roast

Prices

Main only
9.95

2 Courses
15.45

3 Courses
19.95

Desserts

Warm Blackberry and Apple Crumble

Bramley apple and whole blackberries topped with a golden crumble, served with warm custard or vanilla ice cream.

Salted Caramel Waffle

Caramelised sticky and sweet, toasted Belgian waffle with salted caramel ice cream, cookie crumbs and a waffle cone top.

Chocolate Fudge Brownie

Rich and decadent! A smooth chocolate brownie with a fudge centre. Served warm, with a scoop of vanilla ice cream.

Knickerbocker Glory

Layers of vanilla and strawberry ice cream with flaked almonds and fresh berries, topped with strawberry and raspberry sauces.