# **STARTERS**

**Homemade Soup Of The Day (1,2,7)** Served with crusty roll

**Chilli Beef Nachos (7) (GF)** Served with sour cream

**Breaded Mushrooms (2,4,7)** Cream cheese & herb stuffed mushrooms, tomato relish

**Cheesy Garlic Bread (2,7)** Served with garlic mayo dip

Honey & Chilli Chicken (7,10,11,13,14) (GF) Served on vegetable stir-fry with garlic mayo & peanut dip



**Free Range Turkey & Honey Glazed Ham** (2,4,7,14) Sage & onion stuffing, creamy mash, cocktail sausages, roast gravy

#### Slow Cooked Irish Beef (2,4,7,9,14)

Buttered mash, home made Yorkshire pudding, carrot puree & rich red wine jus

Slow Cooked Leg of Lamb (2,4,7,14)

Buttered mash, home-made Yorkshire pudding & red wine jus

#### 10oz Sirloin Steak (supplement £7) (7,14)

With sauté onions and mushrooms, carrot puree, pepper sauce & choice of side

# **DESSERTS** –

Summer Berry Brûlée (2,4,7) Summer fruits compote, homemade shortbread

**Salted Caramel Brownie (2,4,6,7)** Homemade caramel sauce, vanilla ice cream

#### Crunchie Delight (2,4,7)

Honeycomb ice cream, crunchie pieces, toffee sauce & fresh cream

Cheesecake of the Day (2,4,7) (Ask your server)

**Peach Custard Tart (2,4,6,7)** Raspberry meringue shard, homemade blood orange ice cream

Selection of Ice Cream & Jelly (4,7)

## ALLERGENS:

1 celery | 2 cereals including gluten | 3 crustacean | 4 egg | 5 fish | 6 lupin | 7 milk 8 molluscs | 9 mustard | 10 nuts | 11 peanuts | 12 seasame 13 soya | 14 sulphur dioxide, sulphites

SUNDAY MENU 2 Course - £23.95 3 Course - £27.95 SUNDAY LUNCH

### Vegetable Stir Fry (V) (6,12,13)

Basmati rice, fresh herbs served with chips

**Fish of the Day (Ask your server) (5,7,10,14) (GF)** Crushed baby potatoes, sundried tomatoes, tender stem broccoli & thai cream sauce

#### **Escalope of Chicken (7,14)**

Served on a bed of mash, roasties & seasonal veg with choice of sauce





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