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





PASSWORD: wifi1234