

STARTERS

Homemade Soup Of The Day (1,2,7)

Served with crusty roll

Chilli Beef Nachos (2,7) (GF)

Served with sour cream

Breaded Mushrooms (4,7,13)

Cream cheese & herb stuffed mushrooms, tomato relish

Cheesy Garlic Bread (2,7)

Salt & Chilli Chicken (2,4,10,11)

Asian slaw & lime dressing



SUNDAY MENU

2 Course - £22.95

3 Course - £25.95

SUNDAY LUNCH

MAINS

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 £10) (7,14)

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

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)

Herb crushed potatoes, salsa verde and homemade pesto

Escalope of Chicken (7,14)

Served on a bed of mash, roasties with choice of sauce

DESSERTS

Warm Apple & Rhubarb Crumble Slice (2,4,7)

Vanilla custard & ice cream

Belgian Chocolate Brownie (2,4,7)

Warm chocolate sauce & honeycomb 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)

Summer Berry Panna Cotta (7) (GF)

Served with white chocolate crumb and raspberry sorbet

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 sesame
13 soya | 14 sulphur dioxide, sulphites