



Sunday Lunch

1 course £18.95 2 courses £22.95 or 3 courses
£26.95

Starters

Soup of the Day

Freshly made by our chef and served with crusty bread

Creamy Stilton & Mushrooms

served on toasted bread

Pan-fried King Prawns

with chili, lemon & garlic on toasted bread

Crispy Southern fried Chicken Bites

with BBQ sauce and a roasted garlic mayonnaise

Mains

Roast Topside of Beef

Tender Roast beef with Yorkshire pudding, roast potatoes and seasonal vegetables

Porchetta

Succulent pork belly, brined in orange, mustard seeds & star anise, slow-roasted and stuffed with herbed sausage, sage and onion

Roast Bacon loin

Perfectly cooked, served with parsley sauce, wilted greens and mash potato.

10oz Gammon Steak

fried egg, hand-cut chips, peas

English Butcher Sausage's & Mash

Juicy sausages served on buttery mash with garden peas, finished with sweet caramelised red onion and a generous pour of gravy.

Tomato, Goat's Cheese & Basil Tart

balsamic oil, new potatoes, tender stem broccoli, wild rocket & sundried tomatoes.

Chickpea & Spinach Balti

served with rice Mango chutney and poppadom's

Vegi Sausage & Mash

Vegetarian sausages served on buttery mash with garden peas, finished with sweet caramelised red onion and a generous pour of gravy

Desserts

Sticky Toffee Pudding

Served with creamy custard or vanilla ice cream

Baked Lemon Cheesecake

Served with a mixed berry coulis

Warm Chocolate Brownie GF

Served with vanilla ice cream

Raspberry Bakewell

Served with a Strawberries & Cream ice cream

Cheshire Farms Chocolate & Cherry Arctic Slice

Served with a mixed berry coulis

All items are freshly prepared to order. Please let us know if you have any dietary requirements or allergies.

