

Sunday Menu

Sunday lunch served 1.00pm until 6.00pm Tel: 01352 781112

1 Course £14

2 Courses £20

Courses £25



STARTERS OF



Soup of the Day (v) *Served with bread & butter*

Patchwork Pate: Choose from Chicken, Mackerel or Red Pesto (v)

Onion Marmalade, Toasted Wholemeal

Duck Rolls with Plum Sauce

Prawn and Cucumber Salad with Toasted Sourdough

Whitebait with Garlic Mayo

Creamy Garlic Mushrooms on Toast (v)



MAINS (2)



Roast Topside of Beef

Served with Yorkshire Pudding, Roast Potatoes, Glazed Carrots and Gravy

4 Hour Braised Belly Pork

Served with Crackling, Mash and Gravy

Salmon Supreme

Served with Mash and Parsley Cream Sauce

Chicken Fillet

Served with Roast Potatoes, Stuffing, Yorkshire Pudding, Gravy

Nut Roast (v)

Served with Savoury Gravy and Yorkshire Pudding

Quinoa Chilli (vgn)

Served with Cauliflower Rice



SUNDAY SIDES OF



Yorkshire Pudding £1 Mash £3 Cauliflower Cheese £4 Roasted Potatoes £3

Kids Menu

1 Course £8

2 Courses £10

Courses £12



STARTERS OF

Soup of the Day

Garlic Bread





MAINS OF



Small Roast, Roast Potatoes and Peas Sausage, Mash and Gravy

Beef burger, Fries

Scampi, Fries, Garden Peas

Spaghetti Bolognese



DESSERTS OF

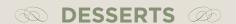


Chilly Cow Ice Cream Pot Choose from Vanilla, Strawberry, Mint, Chocolate or Honeycomb

Warm Waffle, Vanilla Ice Cream Ball

Warm Chocolate Fudge Cake, Vanilla Ice Cream Ball

ASK ABOUT OUR DAILY SPECIALS



Bread and Butter Pudding with Custard Chilly Cow Ice Cream

Chocolate Fudge Cake (gf) with Vanilla Ice Cream

Loaded Meringue with Chantilly Cream & Hedgerow Fruits

Warm Waffle with Toffee Sauce and Vanilla Ice Cream

Sponge of the Day (gf) with Custard

HOT DRINKS	
Americano	£3.00
Latte	£3.50
Hot Chocolate	£4.00
Liqueur Coffee	£6
Single Expresso	£3
Double	£4
Pot of Tea	£3
Pot of Coffee	£3
Flavoured Teas	£3

(v) Vegetarian (vgn) Vegan (gf) Gluten Free

FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.

