



Sunday Menu

1 Course 12.95, 2 course 17.95, 3 course 21.95

-----STARTERS-----

Roasted butternut squash & thyme served with crusty roll

Crayfish and smoked salmon cocktail, bound in cream cheese and chives with dressed leaves, guacamole and baked crostini

Marinated olive & feta salad with croutons

Duck liver pate served with red onion chutney and toasted bloomer

Deep fried whitebait served with tartar sauce

-----MAINS-----

Braised pulled Brisket of beef served with, roast potatoes, roasted parsnips, sweet potatoes and seasonal vegetables

Roast Turkey crown served with roast potatoes, roasted parsnips, sweet potatoes, pig in blanket and seasonal vegetables

Vegetable nut roast served with apricot and Goats cheese, roast potatoes and seasonal vegetables

(all roasts are served with Yorkshire Pudding)

Tempura battered sea bass with skin on fries, tartar sauce & dressed salad

Chargrilled gammon steak, topped with pineapple & mature cheddar with skin on fries & dressed salad

Chicken Caesar salad, with southern fried chicken goujons, smoked bacon & parmesan

-----Desserts-----

Brulee of the day served with shortbread biscuit

Sticky toffee pudding with muscovado sugar toffee sauce and custard

Eton Mess, layers of broken meringue, strawberries, Chantilly cream & coulis

Crumble of the day with custard

Toffee Popcorn cheesecake, with chocolate sauce & Devon fudge

Any allergies or intolerances? Please bring it to the attention of our staff prior to ordering so we can ensure we meet your needs.