

SUNDAY MENU

1 COURSE 12.50 - 2 COURSE 15.50 - 3 COURSE 18.50

STARTERS

SOUP OF THE DAY

Shepherd's bread

PRAWN COCKTAIL

Greenland prawns, Marie Rose sauce, lemon, paprika, served with bread & butter

GOATS CHEESE & CARROT RISOTTO

Bûche de Chèvre goats cheese, slow roast carrots, creamy risotto

HAM HOCK TERRINE

Mustard mayo, crisp bread

MAINS

All served with gravy, Yorkshire pudding, mashed potato, roast potatoes, swede, Carrots, parsnip, braised red cabbage & greens

RED WINE AND BLACK TREACLE CURED SIRLOIN

ROAST CHICKEN SUPREME

CRISPY PORK BELLY

NUT ROAST

DESSERTS

Choose from any of our desserts available