



SUNDAY LUNCH

STARTERS

CLASSIC PRAWN COCKTAIL £9.25

Fresh prawns in Marie rose sauce on a bed of crispy lettuce with brown bread and butter

CHEF'S SOUP OF THE DAY (Vg) £6.50

Served with in house baked bread and butter

BEEF BURNT ENDS £9.95

Slow cooked diced glazed in either hot sauce or BBQ served with ranch dressing

GARLIC MUSHROOMS £7.95

creamy garlic sauce served on toasted homemade brioche

MAINS

ROAST TOPSIDE OF BEEF £15.95

Roast topside of beef with roast potatoes, Yorkshire pudding and seasonal vegetables

ROASTED PORK £15.95

Roasted pork served with stuffing, roast potatoes, Yorkshire pudding and seasonal vegetables

BEEF BOURGIGNON £16.95

Slow cooked beef in a rich bourguignon sauce served with creamed potatoes and roasted root vegetables

BUTTERNUT SQUASH AND CHICKPEA TAGINE £15.50

With lemon scented couscous, roasted cauliflower and flatbread crisps

CRISPY BEEF SALAD £15.50

Shredded fried beef with sweet chilli dressing

FISH AND CHIPS £15.50

Traditional fish and chips with mushy peas

MUSHROOM STROGANOFF £14.95

Sautéed mushrooms in a classic stroganoff sauce served on a bed of baked rice

SLOW COOKED BABY BACK RIBS £20.95

A full rack of pork ribs in a choice of hot or BBQ sauce with coleslaw, fries and corn on the cob

DESSERTS

BAKED NEW YORK CHEESECAKE £7.95

With vanilla ice cream

STICKY TOFFEE PUDDING £7.50

With caramel sauce and vanilla ice cream

LEMON POSSET £7.95

Traditional lemon posset with homemade short bread

ICE CREAM SELECTION £6.50

3 scoops from our selection of ice cream