

SUNDAY LUNCH MENU 2024

1 COURSE £14.95

2 COURSE £19.95

3 COURSE £25.95

STARTERS

Homemade Soup served with crusty bread (vg) *

Prawn Cocktail

Bacon & Black Pudding Salad served with new potatoes & poached egg



MAINS

Beef in a Rich Wine & Herb Gravy* served with seasonal vegetables & Yorkshire pudding
*Cauliflower Cheese at an additional charge

Roast of the Day served with seasonal vegetables & Yorkshire pudding

Fish of the Day

Vegetarian Dish of the Day (v)

EXTRAS/SIDES

Cauliflower Cheese £3.95

Roast Potatoes £3.95

Seasonal Vegetables £3.95

DESSERT

Dessert of the Day

Sticky Toffee Pudding served with butterscotch sauce & vanilla ice cream

Warm Rich Chocolate Tart served with pistachio ice cream (n)

Vegan Eton Mess served with vegan cream (vg)

Tiramisu served with coffee ice cream

Selection of Cakes please ask for today's selection

Please note: All cakes are made in an environment where nuts are used.

Please notify us of any allergies or dietary requirements before ordering.
v - vegetarian vg - vegan gf - gluten free df - dairy free n - contains nuts
*Gluten free options available

All our dishes are prepared in a kitchen where nuts & gluten are present as well as other allergens. We cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross-contamination.