



SUNDAY SERVINGS

1 COURSE - £18.50

2 COURSES - £23.00

3 COURSES - £28.00

STARTER

SALT & PEPPER CHICKEN

Breaded chicken breast tossed in chilli, spring onion and peppers, served with a garlic and chilli jam mayonnaise (GFA)

TEMPURA CAULIFLOWER

Spiced tempura cauliflower fritters served with garlic mayonnaise and siracha chilli sauce (VE)

SOUP OF THE MOMENT

Freshly made soup, topped with croutons and crispy onions (VE) (GF available)

MAIN COURSE

SALT CRUSTED OVERNIGHT ROASTED TOPSIDE OF BEEF (SERVED PINK)

LEMON AND GARLIC MARINATED ROAST CHICKEN SUPREME

SWEET CURED BONE-IN BACON CUTLET

ALL ROAST DINNERS ABOVE ARE SERVED WITH ROASTED PARSNIPS AND CARROTS, DUCK FAT ROASTED POTATOES, CREAMED POTATOES, SAMPHIRE, SALTED PORK CRACKLING, IN-HOUSE STOCK GRAVY, HOME-MADE YORKSHIRE PUDDING WITH A STUFFED SURPRISE

SWEET POTATO, SPINACH & BEETROOT FILO TART

Served with creamed potatoes, roasted parsnips and carrots and cranberry gravy (VE)

DESSERT

LEMON TART

served with fresh raspberries and whipped cream

CHOCOLATE ORANGE MOUSSE

Silky smooth chocolate and orange mousse, caramelised orange, blood orange sorbet

(VE) (GF)

STICKY TOFFEE PUDDING

Butterscotch sauce and shortbread crumb, served with a choice of custard or caramel ice cream

LIQUOR COFFEES

ALL SERVED WITH CREAM

IRISH LIQUOR

£8.50

JAMESONS

ITALIAN LIQUOR

£8.50

DISARONNO

IRISH CREAM LIQUOR

£8.50

BAILEYS

FRENCH LIQUOR

£8.50

COINTREAU