



SUNDAY *servings*

1 COURSE - £18.50 - 2 COURSES - £23.00 - 3 COURSES - £28.00

starters

SOUP OF THE DAY (VE) (GFA)

served with croutons, warm crusty bread and butter

GARLIC MUSHROOMS (V)

served in a white wine cream sauce with warm crusty bread

CLASSIC PRAWN COCKTAIL

served with brown bread and butter

main

ROAST TOPSIDE OF BEEF (SERVED PINK)

ROAST CHICKEN SUPREME

HONEY ROAST GAMMON

all served with, maple glazed carrots and parsnips, creamed and roast potatoes, seasonal greens, pigs in blankets, sage and onion stuffing, yorkshire pudding and gravy

NUT ROAST EN CROUTE (VE)

served with maple glazed carrots and parsnips, mashed and roast potatoes, seasonal greens, and a rich vegetarian gravy

desserts

STICKY TOFFEE PUDDING (GFA) (V)

served with a butterscotch sauce and a choice of salted caramel ice cream or custard

TOFFEE AND PROFITEROLE CHEESECAKE

served with a choice of pouring cream or salted caramel ice cream

CHOCOLATE AND STRAWBERRY MOUSSE (VE)

served with fresh strawberries, mint and strawberry sorbet

SELECTION OF ICE CREAM OR SORBET OF THE DAY (VE)

please ask for today's selection - only our sorbet is vegan