



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

mains

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 vegan gravy

desserts

STICKY TOFFEE PUDDING (GFA)

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

ETON MESS CHEESECAKE

served with a choice of pouring cream or white chocolate and raspberry ice cream

LEMON POSSET (VE)

classic lemon posset, crumbled biscuit, fresh raspberries and mint

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

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