

Sunday Lunch Menu

(Please note that some dishes change daily)

Soup of the day (V)

Prawn cocktail, Marie Rose, brown bread & butter

'Doreens' black pudding, maple & wholegrain mustard dressing, peashoots

Thai crab cakes & baby leaf, satay sauce

Balsamic beetroot, radish & endive salad, olive oil & black pepper (V)



Roasts of the day

Roast sirloin of beef, leg of lamb, pork loin with crackling, chicken breast or mixed nut roast (V), roast vegetables, Yorkshire pudding, roast potato, buttered mashed potato & gravy

Chicken breast, white cabbage, vermouth & basil cream, new potatoes

Salmon fillet, coriander & sesame seed vegetables, Hoi Sin & soy dressing, new potatoes

Risotto, walnut, pea, cannellini bean, roast garlic crème fraiche (V)



Pear, plum & sultana crumble served with homemade vanilla custard

Grand Marnier crème brulee with homemade cinnamon shortbread

Caramel & mixed nut tart, homemade banana ice cream & caramel sauce

Homemade chocolate brownie sundae

Hot sticky toffee pudding with butterscotch sauce & vanilla pod ice cream

1 Course £10.95

2 Course £13.95

3 Course £16.95

Please Inform us of any food allergies & intolerances before ordering

All food is cooked fresh daily, preparation times may vary. Dishes can be pre ordered

Please note: An optional 10% service charge will be added on parties of 8 or more.
