



SUNDAY LUNCH MENU

One course - £12

Two courses - £15.50

Three courses - £19

Starters

Roasted Cauliflower soup, warm baguette, and butter (v)
Prawn Marie rose, mixed leaves, fresh lemon (gf)
Potted Chicken Liver Pate, Pickles, Chutney, Baguette
Plum tomato, Cherry Tomato, Mozzarella, Basil & balsamic (v)

Main courses

Roast topside of Welsh beef, Yorkshire pudding, horseradish
Roast pork loin, apple sauce, sage and onion stuffing
Pumpkin, sunflower seed, mushroom and herb roast, vegetable gravy, Yorkshire pudding (v)

All the above served with home-made duck fat roast potatoes (veggie roast with olive oil roast potatoes), roast parsnips, carrot and swede mash, greens and real gravy

Deep-fried battered Cod, peas, jacket potato or chips, tartare sauce
Mediterranean vegetable skewers, roast tomato, mushroom, watercress, minted yogurt, jacket potato or chips

EXTRAS

Cauliflower Cheese - £4

Home-made Desserts

Chocolate Fudge Cake
Meringue with lemon curd, Ice cream (v)
Sticky toffee and date pudding, ice cream or custard (v)
Ice cream with strawberry or chocolate sauce (v)

Children's Menu

Child's roast beef - £7
Chicken or cod goujons, chips - \$4.50
Kids beef burger or cheeseburger, chips - £4.50
Roasted tomato and basil pasta (v) - £4.50
Children's Ice cream with chocolate or strawberry sauce(v) - £2