

SUNDAY LUNCH

Menu

1 COURSE FOR £17.95

2 COURSE FOR £21.95

3 COURSE FOR £25.95

STARTERS

CRISPY FRIED SKINS

Served with
BBQ sauce & garlic dip



BLACK PUDDING

Black pudding, pepper sauce with
homemade toasted crostini



GARLIC MUSHROOMS

Garlic mushrooms,
pan-fried and topped with
homemade toasted crostini



GARLIC BREAD

Choose from tomato,
mozzarella or plain



CAPRESE SALAD

Classic tomato, mozzarella
garlic, basil



CHICKEN WINGS

Onions and peppers, tossed in a
spiced blue cheese sauce



Add £2.95

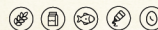
STEAMED MUSSELS

Napoli, spicy sausage & chilli or
White wine, cream



CRISPY CALAMARI STRIPS

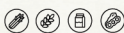
Served with
spiced sea salt & garlic dip



MAINS

Roast Beef Brisket | *Skin on Roast Chicken* | *Crispy Belly Pork*

SERVED WITH YORKSHIRE PUDDING, CREAMED MASH, BUTTERED SWEDE,
CAULIFLOWER, GLAZED CARROTS, BROCCOLI, ROAST POTATOES AND SLOW-SIMMERED GRAVY



SEABASS FILLET WITH LEMON

Served with sautéed potatoes,
capers, parsley and lemon butter drizzle



WILD MUSHROOM & SPINACH RISOTTO

Creamy risotto with
wild mushrooms and fresh spinach



DESSERTS

CREME BRULEE

Topped with caramelised sugar



STICKY TOFFEE PUDDING

Served with vanilla ice cream



TIRAMISU

Classic tiramisu with espresso
and mascarpone



CHOCOLATE BROWNIE

Served with vanilla ice cream



ALLERGENS