



Sunday Menu



Starters

Homemade Soup of the Day, served with
Herb Croutons, Tiger Bread & Butter

Prawn Cocktail. Coldwater Prawns in a rich Marie Rose Sauce
on a bed of Iceberg Lettuce, Mixed Salad with
wholemeal Bread & Butter

Wild Mushrooms in a Creamy White Wine &
Stilton Sauce served on Toasted Brioche (V) (GF)

Mains

A Choice of Roast Meats:

Striploin of Beef

Turkey Crown with Cranberry &
Sausage Stuffing

Loin of Pork with Crackling

*All Served with Goose Fat Roasties, Honey Roasted Roots,
Sprouting Broccoli, Cauliflower Cheese & Yorkshire Pudding.*

Root Vegetable Nut Roast with Garlic & Rosemary
Roast Potatoes, Honey Roasted Roots, Sprouting Broccoli,
Cauliflower Cheese & Vegetarian Gravy. (V)

Desserts

Chocolate Brownie with Chocolate
Ice Cream & Chocolate Sauce

Home Made Bakewell Tart with
Clotted Cream Ice Cream

Apple & Cinnamon Crumble
with Vanilla Custard

Main Course: 13.95 Two Course: 16.95 Three Course: 19.95

Children's portions available

Allergies: Food in our restaurant may contain milk, eggs, wheat,
peanuts, and tree nuts. If allergic, please tell your server