

SUNDAY LUNCH

2 courses £25 3 courses £30

26th October, 30th November, 7th, 14th, 21st December 25th January, 22nd February

STARTERS

Seasonal Soup of the Day, (v) (veo) (gfo)
Garlic Mushroom (ve)
Prawn Cocktail, marie rose sauce (gfo)
Duck & Orange Pate, onion chutney (gfo)

MAINS

All main courses served with Homemade Yorkshire Pudding, Crispy Roast Potatoes and Seasonal Vegetables for the table to share

Dry Aged Topside of Beef (gfo)
Roast Loin of Pork & Crackling (gfo)
Roast Chicken & Stuffing (gfo)
Wellington of the Day (v)

DESSERTS

Cheesecake of the Day (v)
Chocolate & Amaretto Torte
Apple & Mixed Berry Crumble
Sorbet of the Day (ve) (gf)

CORKAGE - £2.00 per person to bring your own alcohol

CHILDRENS MEALS - £12 (under 12s)
Soup or Garlic Bread / Sunday Roast / Ice Cream