



## Sample Sunday Lunch: from 24<sup>th</sup> August 2025

### Starters

Mushrooms in a Creamy Garlic Sauce on Toasted Ciabatta Bread 7.95 *can be GF*

Prawn Marie Rose Salad with Brown Bread & Butter 8.50

Chicken Liver & Pork Pate, Red Onion Marmalade, Toasted Bread 8.50 *can be GF*

**V** Crispy Fried Brie with a Berry Compote Dip 8.50

Salt & Pepper Squid with Sweet Chilli Sauce 8.50

### Sunday Specials *all at £20.00*

*"Most of this week's specials can be offered Gluten Free, please just advise us when ordering".*

#### **Roast Sirloin of Beef**

*Roast Potatoes, Yorkshire Pudding, Fresh Seasonal Vegetables,  
(Children, 12 and under, any roast meal, 12.95 )*

#### **Roast Breast of Duck with a Red Wine & Berry Sauce** *GF*

*Served with Roast Potatoes & fresh seasonal vegetables*

#### **Roast Breast of Chicken Wrapped in Bacon** *GF*

*Roast Potatoes, Braised Red Cabbage, Fresh Vegetables*

#### **Chicken, Bacon & Stilton Pie**

*Jug of gravy, Chunky Chips or Mash & fresh Vegetables*

#### *GF* **Duo of Fish: Salmon & Seabass on a Homemade Fishcake**

*Creamy white wine sauce & fresh seasonal vegetables*

#### **Steak & Ale Pie**

*Jug of gravy, Chunky Chips or Mash & fresh Vegetables*

#### *Vegan* **Spiced Cauliflower, Spinach & Lentil Pie**

*Jug of gravy, Chunky Chips or Mash & fresh Vegetables*

### Puddings *all at 7.95*

#### *GF* **Dark Chocolate Mousse**

*Chantilly Cream & Fresh Raspberries*

#### **Old Fashioned English Berry Trifle** *v*

*Topped with custard, double cream, fresh Berries*

#### *GF* **Lemon Curd Cheesecake**

*Red Berry Compote & Vanilla Ice Cream*

#### **Classic Crème Brulee** *can gf*

*Homemade Shortbread*

#### *GF* **Sticky Toffee Pudding**

*With Salted Caramel Ice Cream*

**PLEASE ADVISE US WHEN ORDERING OF ANY ALLERGENS ETC.**