



~ Sunday Menu ~

Our homecooked Sunday roast dinners are served with roast potatoes, mashed potatoes, roast parsnips, Yorkshire pudding, todays vegetables and chefs own gravy.

One Course £10.95//Two Courses £14.25//Three Courses £15.95

STARTERS

CHEFS HOMEMADE SOUP OF THE DAY served with crusty roll and butter (please ask your server for todays choice and VE/GF options)

CREAMY GARLIC MUSHROOMS pan fried mushrooms in a creamy garlic sauce, served on toasted garlic ciabatta with a salad garnish.

SWYNNERTON NACHOS salted tortilla crisps topped with soured cream, salsa, guacamole and melting cheese.

CAJUN CHICKEN TENDERS chicken mini fillets coated in our own blend of Cajun spice coating and served with garlic mayo.

CRISPY BREADED BRIE wedge of brie in a panko coating, fried and served with cranberry sauce and salad garnish.

MOULES MARINIÈRES shell on mussels cooked in white wine, parsley, and cream, served with crusty roll.

Our homecooked Sunday Roasts are served with roast potatoes, mashed potatoes, roast parsnips, Yorkshire pudding, todays vegetables and chefs own gravy, choose from

SLOW ROAST BEEF & YORKSHIRE PUDDING

ROAST TURKEY CROWN & STUFFING

NUT ROAST (VE)

ADD A SIDE ORDER OF CAULIFLOWER CHEESE £2.50

DESSERTS

CHEESECAKE OF THE DAY served with cream or vanilla ice cream.

DOUBLE CHOCOLATE BROWNIE served slightly warm with salted caramel ice cream.

GIN GLAZED LEMON TART sweet shortcrust pastry, lemon filling and a lemon gin glaze, served with fresh pouring cream.

BLACK FOREST MERINGUE ROULADE chocolate flavoured meringue filled with layers of chocolate flakes, black cherry sauce, kirsch, and dairy cream, with your choice of ice cream or cream.

TRIO OF ICE CREAM please choose up to three scoops from the following flavours: double cream vanilla, chocolate chunk, strawberries and cream or salted caramel.

ASK BEFORE YOU EAT if you have a food allergy or special dietary requirement, please inform a member of the team before you place your order so we can fill out our allergy information matrix with you.

