1 COURSE £17.50
2 COURSES £22.50
3 COURSES £27.50

Sunday Menu

The See Ho
Country pub & restaurant

NIBBLES £4.50

Garlic ciabatta - Add cheese £1

Rustic breads with aged balsamic and olive oil

Hummus and pitta

Marinated mixed Olives

STARTERS

Chefs soup of the day served with warm bread

Sticky BBQ sesame pork belly bites served with slaw

North Atlantic prawn cocktail in a rich marie rose sauce served with warm bread

Crispy melting Brie wedges served with a cranberry dip

Korean crispy kicking chilli beef served on a bed of Asian slaw

Pate of the day served with brioche toast and onion jam

Breaded whitebait with a rustic tartare

ROAST DINNERS

All roast dinners are served with fresh seasonal vegetables, roast potatoes, homemade yorkshire pudding and a red wine & thyme infused gravy

Dry aged topside of beef

Pan roasted chicken supreme

8hr slow braised lamb shoulder - £2 surcharge

Slow roasted rolled belly of pork

Puff pastry vegeterian wellington

MAINS

Herby grilled chicken caeser salad

Classic fish pie topped with creamy mash and cheddar served with house salad

Home made chefs special pie of the day served with mash and seasonal vegetables

Flat Iron steak served with fries, house salad and garlic butter - £2 surcharge

Beer battered haddock served with chunky chips, peas and rustic tartare

Wild mushroom tagliatelle, truffle oil and parmesan (v)

The See Ho Burger - mature cheddar, homemade onion rings, baby gem lettuce, beef tomato, pickles, house burger sauce and slaw served with chips

SIDES £4.50

Cauliflower cheese

Creamy cabbage and bacon

Roast potatoes

Seasonal vegetables

Chunky or skinny chips

DESSERTS

Apple and cinnamon crumble

Sticky toffee pudding

Mixed berry pavlova

Classic vanilla creme brulee

Biscoff cheesecake

-All served with the choice of cream, custard or vanilla ice cream

All of our dishes are prepared with ingredient's supporting local suppliers

Please make your server aware of any allergies or intolerances