

Sunday Feasts

1 COURSE £9, 2 COURSE £10.95, 3 COURSE £12.95

To Start

CARROT & CORIANDER SOUP (v)

with Farmhouse Bread

SOUTHERN-FRIED CHICKEN

with salad & BBQ or

Piri-Piri Sauce

CALAMARI

Served with Spicy Chilli Mayo
& Dressed Salad

PRAWN SALAD

with rich Marie Rose Sauce
and Salad

STILTON & GARLIC

MUSHROOMS (v)

Button & Field Mushrooms
in a Rich Garlic Cream &

Stilton Sauce, served with

Farmhouse Bread

Main Course

SUNDAY LUNCH

Choice of meats served with Yorkshire Pudding, Seasonal Vegetables, Roast & Mash Potatoes
& plenty of Gravy

(Ask your server for today's meats & vegetarian options)

To Finish

CIDER APPLE CRUMBLE PIE (v)

Best of both worlds. Bramley

Apple Pie with a Crumble Topping

Served with Custard

TRIPLE CHOCOLATE BROWNIE (v)(gf)

Generous & Indulgent

Served warm with Vanilla Ice Cream

PROFITEROLES (v)

Choux Pastry Balls filled with Sweetened Cream

topped with a Rich Chocolate Sauce

STICKY TOFFEE PUDDING (v)(gf)

Warm Date & Toffee Flavoured Sponge with a

Sticky Toffee Sauce served with Custard

MILLIONAIRES CHEESECAKE (v)

White Chocolate Cheesecake on a Chocolate Biscuit Base,

layered with Caramel Fudge, Honeycomb Pieces. Topped

with Caramel Fudge & White Chocolate Shavings &

served with Chocolate sauce

OR ICE CREAM (v)

With choice of Sauce



The Travellers Rest