



Sunday lunch menu

Starters

Yorkshire Puddings – Homemade Yorkshire puddings served with a red onion stock gravy **£6.25** (VO)

Crostini- Portobello and wild mushrooms slowly cooked in a rich cream and white wine sauce. A top a baked ciabatta layered with balsamic onion marmalade **£8.50** (GFO)(V)

Soup- Homemade soup of the day with focaccia **£7.25** (VE)(GFO)

Chicken Liver Pate-infused with brandy, served with toasted tiger bread, red onion chutney and dressed mixed leaf **£8.50** (GFO)

Bloody Mary Prawn and Crayfish Cocktail- Cold water prawns and crayfish served with mixed leaves, cucumber, cherry tomatoes and celery with a vodka infused Marie Rose sauce **£9.50** (GFO)

Pigs in Blankets- Starkey's award winning pork and leek sausages wrapped in smoked streaky bacon on dressed mixed leaves drizzled with a honey and mustard sauce and toasted sesame seeds **£8.95**

Mains

Topside of Beef – Served with beef dripping roasted potatoes, Yorkshire pudding and thick stock gravy **£16.95**(GFO)

Roast Norfolk Turkey – Served with beef dripping roasted potatoes, stuffing, pig in blanket and poultry stock gravy **£16.95** (GFO)

Roast Belly Pork - Served with sage and onion stuffing, crackling, beef dripping roast potatoes and a rich stock gravy **£16.95** (GFO)

Trio of Sausage- A trio of Starkey's award-winning pork and leek sausages in our homemade Yorkshire pudding served with beef dripping roast potatoes and a rich onion gravy **£15.95**

Roast Leg of Lamb – Served with thick stock gravy and beef dripping roast potatoes **£17.95** (GFO)

Herb Crusted Cod- Oven roasted served with a butter sauce **£16.95** (GFO)

Three Meat Roast- Slice of beef, belly pork and lamb served with sage and onion stuffing, beef dripping roast potatoes and homemade Yorkshire pudding **£19.95** (GFO)

Mushroom Roast- Thyme roasted field mushrooms Served with homemade Yorkshire pudding, sage and onion stuffing, roast potatoes and vegetarian gravy **£13.50** (GFO)(V)

All the above served with seasonal vegetables and creamed potatoes

Add a homemade Yorkshire Pudding to any meal for £2.00

Curry of the Day– Please ask for today's option. Price varies. (GFO)(VEO)

Spiced Squash and Chestnut Risotto- Finished with oven roasted squash and truffle oil **£15.95** (VEO)(GFO)

Side Orders

Cauliflower Cheese **£4.95**

Roast Potatoes **£4.95**

Afters

Amaretto and Black Cherry Chocolate Brownie-Served warm with vanilla ice-cream **£8.50** (V)

Skillet cookie- Fresh baked cookie dough Served with vanilla ice cream and chocolate sauce **£8.25**(V)

Biscoff Waffle- Belgium waffle served with vanilla ice-cream and biscoff sauce **£7.95** (V)

Sticky toffee pudding – Served with custard, cream or ice cream **£7.00** (V)(GFO)

Ginger and White Chocolate Cheesecake- Served with a brandy snap and Yorkshire vanilla ice cream **£8.50** (V)

Christmas Pudding- Served with brandy sauce **£8.25** (V)(GFO)

Warm Mince Pies- Served with Yorkshire vanilla ice cream **£7.25** (V)(GFO)

Yorkshire Cheese Board- Variety of Yorkshire cheeses, chutneys, water crackers and grapes **£11.95** (GFO)

Young Diners

Mains

Beef Dinner, Mash, Yorkshire, Roasties & Veg **£8.00**(GFO)

Belly Pork Dinner, Mash, Stuffing, Roasties & Veg **£8.00**(GFO)

Turkey Dinner, Roasties, Mash & Veg **£7.50**(GFO)

Sausage, Yorkshire, Mash & Veg **£7.00**

Garlic Flatbread Pizza & Roasties **£7.00** (V)

Afters

Jelly & ice cream **£3.50**(GF)

Chocolate Brownie **£3.50**(GFO)

Ice Cream **£1.50** per scoop(GFO)