SUNDAY KITCHEN

Starters

Homemade soup with bread & butter (v)

Classic **prawn cocktail** served with toast & butter **Grilled** flat mushroom, Caramelised onions, goats' cheese, roquette with balsamic glaze **BBQ** chicken popcorn on Caesar salad

Mains

All roasts are served with roast potatoes, Yorkshire puddings, cauliflower cheese, chipolatas, vegetables and gravy

Choice of:

Sirloin of Beef

Pork Loin

Turkey

or Trio (£3 extra)

Nut loaf (V)

or

Beer battered cod & chunky chips served with peas & tartar sauce

Desserts

Homemade Ginger sticky toffee pudding & custard
Homemade coffee & Baileys cheesecake & honeycomb ice-cream
Homemade chocolate brownie & vanilla ice cream (V)
Carrot cake & honeycomb ice-cream (GF)
Trio of ice-cream or Sorbets (VG)

One course £13.50 Two courses £17.50 Three courses £20.50

Our roasts can be made gluten free on request

Just ask if there is are changes you would like to the dish that our chef maybe able to do for you

Please make staff aware of any dietary requirements or allergens or ask staff for any additional info on our dishes

We are happy to help