

SAMPLE SUNDAY MENU

2 courses £20.50 3 courses £26.50

To Start

- Root vegetable soup served with bread.
- Mini homemade doner kebab with pickled cabbage, chilli sauce & tzatziki dressing
- Brikham crab, crayfish & smoked salmon potato skins topped with parmesan & chive Crumb & béarnaise sauce
- Chicken tikka masala & paneer cheese chapati with cucumber, mango & chilli chutne
- Prawn & scallop tagliatelle in a parmesan & garlic cream sauce
- Pulled pork & cheddar pasty with honey BBQ sauce

Mains

- Roast sirloin of beef served with Yorkshire pudding & roast potatoes.
- Roast loin of pork with crackling, apple sauce & roast potatoes.
- Oven baked supreme of chicken wrapped in serrano ham with garlic sautéed potatoe served with vegetables of the day & a mushroom & Dijon sauce
- Creamy Shropshire blue cheese & broccoli fusilli pasta with garlic bread
- Slow cooked lighthorne lamb shank with rosemary mash & mixed vegetables
- Pan fried fillet of seabream, crab crushed new potatoes & crayfish veloute
- Lemon & garlic marinated Tuna steak with vegetable, king prawn & clam rice served With a cajun cream sauce
- Hand carved ham, two free range eggs, chips & salad garnish
- Traditional beer battered fish & chips with mushy peas & homemade Tartar
- Pork & leek sausages with creamed potatoes, peas & onion gravy

Desserts

- Chocolate brioche bread & butter pudding with fia maria cream anglaise
 - Scotch whiskey crème Brule with white with mini panettone bred & butter pudding
 - Lemon & passionfruit meringue pie with cherry ice-cream
 - Chocolate & peanut butter cheesecake with salted caramel
 - Sticky toffee pudding with butterscotch sauce & vanilla ice cream.
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