

SUNDAY MENU Starters

Marinated Olives, Crusty Bread, Virgin Olive Oil & Balsamic Vinegar (GFA, V, VE)

Breaded Mushrooms, Garlic Mayonnaise, Salad Garnish (V)

Chef's Homemade Soup, Artisan Bread, Herb Croutons (GFA)

Battered King Prawns, Sweet Chilli Sauce (£2 Supplement)

Duck Liver & Pork Pate, Orange & Brandy, Toast, Red Onion Marmalade (GFA)

Salt & Pepper Squid, Sriracha Sauce Salad Garnish (£2 Supplement)

Prawn, Crayfish & Smoked Salmon Cocktail, Crusty Bread (GFA) (£2 Supplement)

Main Courses

Frank Parker's Butchers Prime 28 Day Matured Roast Beef (GFA)

Honey Glazed Chicken Breast (GFA)

Slow Roasted Leg of Spring Lamb (GFA) (£3 Supplement)

Slow Braised Beef Brisket & Green Peppercorn Pie

All Served with our Special Rosemary Roast Potatoes, Roast Parsnip, Stuffing, Yorkshire Pudding, Home Made Stock Gravy and a Selection of Seasonal Vegetables

Chequers Fish Bake, Topped with
Creamy Mashed Potatoes, Served with Seasonal Veg

Sweet Potato, Roasted Pepper & Pesto Pie (VG), Served with a Selection of Seasonal Vegetables, a Yorkshire Pudding & Stuffing (V) and Vegan Gravy (V, VG)

<u>Sides</u>

Pigs in Blankets £4.50 Cauliflower Cheese £4.50

Red Leicester & Red Onion Mash Potato £4.00 Dauphinoise Potatoes £4.50

Main Course £18.95; Starters £6; Desserts £6 (unless otherwise stated)

Serving: 12.00 midday to 6.00pm Minimum Charge Per Adult £18.95

All items subject to availability

(GFA) = Gluten Free Alternative available. (V) = Vegetarian Option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. Fish dishes may contain small bones.