



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)

Sides

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