

Sunday Menu

STARTERS

Chicken Wings 7.95

Four chicken wings served with coleslaw, with a choice of either BBQ spiced or buffalo hot seasoning.

Wild Mushroom Arancini 8.25

Homemade wild mushroom arancini served with cranberry sauce.

Baked Camembert 13.95

Baked garlic and thyme camembert to share with crusty bread and onion chutney. GFA

Soup of The Day 6.95

Homemade soup of the day, served with a warm baguette. GFA

MAINS

Beer Battered Cod 15.95

Beer battered cod served with chunky chips and mushy peas. GFA DFA

Beef Chilli 13.95

Homemade beef chilli served with rice, nachos and sour cream. GFA DFA

Butternut Squash Risotto 16.95

Homemade butternut squash and goats cheese risotto with sunflower seeds. GFA

Homemade Burger 15.95

Beef burger with cheese, smoked bacon, onion chutney in a brioche bun, served with fries, coleslaw and onion rings. GFA DFA

ROASTS

Sirloin of Beef

15.95
GFA DFA

Pork Porchetta

14.95
GFA DFA

Leg of Lamb

16.95
GFA DFA

Beetroot and Butternut Squash Wellington

12.95

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Cauliflower Cheese

4.95

All roasts served with roast potatoes, yorkshire pudding, parsnips, baby carrots, broccoli, spring greens and gravy.

DESSERTS

7.95

Spiced Apple Crumble. GFA DFA

Sticky Toffee Pudding

Chocolate Brownie. GFA

Salted Caramel Cheesecake

Desserts served with a choice of pouring cream, custard or icecream.

Ice cream - choose from chocolate, vanilla and strawberry. GFA

DFA

2.00 per scoop

Jolly Coopers