



## Sunday Menu

### Starters

- Soup of the Day served with bread, butter and herb croutons (Vg) (GFA) - £5.95
- Chinese Chicken Goujons served with Asian slaw and sweet chilli mayonnaise - £7.50
- Creamy garlic mushrooms in a white wine sauce served garlic ciabatta (Vg) (GFA) - £6.95
- Chefs Chicken liver pate served with toasted ciabatta & Homemade tomato chutney (GFA) - £6.95
- Baked Vegan Meatballs served over Sweet Chilli Relish with Vegan Parmesan - £7.95

### Mains

- Home Roast Turkey served with roast potatoes, seasonal vegetables, & chef's homemade gravy - £20.95
- Home Roast Ham served with roast potatoes, seasonal vegetables, & chef's homemade gravy - £20.95
- Topside of Roast Beef served with roast potatoes, seasonal vegetables, Yorkshire pudding & chef's homemade gravy - £20.95
- \*3 Meat Roast - £3.50 supplement\*
- Homemade Nut Roast served with roast potatoes, seasonal vegetables, & chefs homemade gravy - £20.95
- (All Roasts can be served as a gluten free alternative)
- Vegan burger, smashed avocado, vegan smoked cheese served with hand cut chips and sweet chilli dip (Vg)(GFA) - £15.95
- Traditional Fish & Chips served with Chunky Chips, Mushy Peas, Curry & Tartare sauce (GF) - £15.95
- Pan Seared Salmon Fillet served on a Mushroom Risotto with Dill oil - £17.95

### Desserts

- Homemade Sticky Figgy Pudding, served with toffee sauce - £7.95
- Homemade Chocolate Brownie, served with chocolate sauce and cookie dough brownie - £7.50
- Homemade white chocolate and raspberry cheesecake served with raspberry coulis and sorbet - £7.50
- Vanilla Eton Mess served with a mixed berry compote ( GF) - £6.95
- Trio of Ice Creams/Sorbet (GF) - £5.95

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.