



Sunday FESTIVE MENU

Starters

- Chef's Soup of the Day, crusty roll (gfa) 7.95
- Bubble & Squeak with black pudding, crispy fried egg & mustard sauce (gf) 7.95
- Salt & pepper chicken with sweet chili dip 7.95
- Creamy garlic mushrooms in a white wine sauce served garlic ciabatta (gfa) 7.95
- Thai smoked haddock and salmon fishcakes, Asian slaw, lime & soy dressing 7.95
- Breaded Brie Bites with Cranberry Mayonnaise 7.95
- Sticky Pigs in blankets with Mustard Mayonnaise 7.95

Mains

- Home Roast Turkey served with roast potatoes, seasonal vegetables, & chef's homemade gravy 20.95
- Home Roast Belly of Pork 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, & chef's homemade gravy 20.95
- (All Roasts can be served as a gluten free alternative)
- Traditional Fish & Chips served with Chunky Chips, Mushy Peas and Chip shop curry sauce 18.25 (gfa)
- Vegan burger, smashed avocado and vegan smoked cheese, served with onion rings, hand cut chips and sweet chilli dip 17.95 (vg,gfa)
- Thai green curry served with coconut rice and poppadum 15.95 (vg)
- Add chicken or king prawns 4.95
- Naan Bread £3.50 Onion Bhajis 3.50

Sides

- Mixed Vegetables (v,gf) 3.50 Mashed Potato (v,gf) -4.50
- Pigs in Blankets 4.50 Extra Yorkshire Pudding (v) 2.50
- Roast Potatoes (v,gf) 4.50

Desserts

- Sticky toffee pudding, served with toffee sauce and clotted cream ice cream 7.95
- Chocolate and orange brownie sundae, chocolate sauce, clotted cream ice cream 7.95
- Christmas Berry Pavlova, Cranberry compote and freshly whipped mulled wine Chantilly cream 7.95
- Christmas Duo, Christmas pudding, Mini Mince Pie, Brandy Sauce 7.95
- Lemon Tart, served with raspberry coulis, berry compote and raspberry sorbet(vg,gf) -8.50
- Ice Cream / Sorbet 6.95