



March Sunday Lunch Menu 2018

Served 12-4pm

2 Courses - £17.95 3 Courses £20.95

All dishes are subject to availability

WIFI CODE

J28GUEST

STARTERS

(V) Soup of the Day

Ham Hock and Spring Vegetable Terrine served with Caramelised Apple and Onion Chutney, Warm Brioche and Salad Leaves

(V) Goats Cheese and Sundried Tomato Bruschetta served with Basil Pesto and Dressed Salad Leaves

Cajun Salmon Fishcake served with Cajun Hollandaise Sauce

Chicken Caesar Salad, Little Gem, Pancetta Lardons, Herb Croutons and Parmesan Shavings

MAINS

Welsh Topside of Beef served with a Yorkshire Pudding and Gravy

Free Range Roast Pork Loin, with Crispy Pork Crackling and Homemade Stuffing, Apple Sauce and Gravy

Chicken Breast stuffed with Mushrooms and Bacon served with a White Wine Sauce

Roast Lamb Rump on Garlic Mash Potato served with a Rosemary Red Wine Sauce (£2.95 Supplement)

Baked Hake served on a Prawn Risotto with Hollandaise Sauce

(V) Stuffed Red Pepper with Provençale Vegetables and Feta Cheese, Rocket, Walnuts and Aged Balsamic Vinegar

DESSERTS

Lemon Curd Sponge with Homemade Custard

White Chocolate and Pistachio Creme Brulee served with Homemade Shortbread

Selection of Homemade Ice Cream

Choux Buns filled with Praline Crème Patisserie served with Coffee Sauce

A Selection of Cheese (Stilton and Cheddar) served with Biscuits, Celery and Apple

All Mains Dishes are Served with a Selection of Potatoes and Fresh Vegetables

ADD A YORKSHIRE PUDDING TO YOUR MEAL - £1

ADD A SPECIAL SIDE OF THE DAY TO YOUR MAIN COURSE - £2 (PLEASE ASK A MEMBER OF STAFF FOR TODAY'S SELECTION)

*****If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering*****