



April 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

Soup of the Day

Curried Chicken Tian bound in Mayonnaise with Mango and Avocado served with Basil Pesto and a Dressed Salad

(V) Pan Fried Gnocchi, Roast Cherry Tomatoes tossed Rocket, Parmesan and Aged Balsamic Vinegar

Warm Salad of Pan Fried Cockles, Smoked Bacon and Mangetout Cooked in Garlic Butter

Game Casserole with Rich Red Wine, Mushroom, Bacon and Baby Onions topped with a Puff Pastry Lid

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

Confit Duck Leg on Braised Red Cabbage with a Rich Port Wine Sauce

Stuffed Chicken Breast with Smoked Bacon, Cheese and Spinach on a Bed of Roasted Tomato Sauce

Escalope of Seatrout on Lemon Marinated New Potatoes, Sun Dried Tomatoes and Herb Oil

(V) Grilled Halloumi and Quinoa Salad, Sundried Tomatoes, Cucumber and Asparagus

Braised Lamb Henry on smoked mash potatoes served with rosemary port wine (£2.95 supplement)

DESSERTS

Praline Creme Brulee served with Homemade Shortbread

Orange Chocolate Mess

Selection of Homemade Ice Cream

Strawberry Jam Sponge served with Homemade Custard

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*****