



May 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

Poached Egg on Muffin with Crispy Ham,
Spinach and Hollandaise Sauce

Creamy Mushrooms on Toasted Garlic
Bread

Greek Style Chicken served with a Pitta
Bread with Tzatziki Sauce and Mixed Salad
Leaves

Smoked Haddock Kedgeree with Curried Butter
Sauce

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

Tikka marinated Chicken Breast Served on
a Salad of Mango Papaya, Red Onion and
Coriander with Mint Raita

Slow Cooked Shoulder of Lamb on Garlic
Mash Served with Rosemary Red Wine
Sauce (**£2.95 Supplement**)

Baked Hake Served with Chorizo, Parmesan
Rocket and Basil Pesto, Pickled Fennel

(V) Deep Fried Brie Served with Cranberry
and Dressed Salad

DESSERTS

White Chocolate and Raspberry Creme
Brule served with Homemade Shortbread

Tiramisu Served with Coffee Syrup

Selection of Homemade Ice Cream

Apricot 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*****