



August 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

(V) Caprese Salad (slices of Mozzarella and Plum Tomatoes with Oregano, Balsamic Vinegar and Olive Oil)

Whitebait served with a lemon and garlic mayonnaise, dressed salad

5 Spiced Pulled Pork Croquettes served with Chilli Jam

Duck Liver Pate served with a Plum Chutney, Brown Toast and dressed Salad

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

Salmon and Spinach Encroute served with Hollandaise sauce

Slow Cooked Shredded Beef Brisket Ragu with Fresh Tagliatelle Pasta topped with Crispy Parma Ham and Parmesan Shavings

Stuffed Chicken Breast with Mushroom and Bacon with a White Wine Sauce

(V) Falafel with Mediterranean Salad

Lamb Rump on Sautee New Potatoes with a Rosemary Port Sauce (£2.95 Supplement)

DESSERTS

Cherry Sponge served with Home Made Custard

Milk Chocolate Roulade Filled with Strawberry Jam and Chantilly Cream

Selection of Homemade Ice Cream

Orange Tiramisu served with Mandarin Segments.

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*****



July 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

(V) Watermelon with Chicory and Provolone Cheese with a Mint Dressing

Sticky Chicken Wings with Honey and Soy Glaze Served with Dressed Leaves

Gammon and Spring Vegetables Terrine served with an Apple and raisin Chutney, Brown Toast,

Smoked Mackerel, Potato, Fennel and Pickled Cucumber Salad

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

Stuffed Chicken Breast with Cream Cheese and Sundried Tomatoes served with a Tomato and Basil Sauce

Lamb Rump on Garlic Mash with A Rosemary Lamb Sauce (£2.95 Supplement)

Taponade Crusted Fillet of Hake with Herb Marinated New Potatoes served with Ratatouille Dressing

(V) Roast Pepper Filled with Provençale Vegetables and Mozzarella Cheese served with a Dressed Salad and a Pesto Dressing

Confit Duck leg on Stir Fry Noodles Tossed in Hoisin Sauce

DESSERTS

Cherry Sponge served with Home Made Custard

Milk Chocolate Roulade Filled with Strawberry Jam and Chantilly Cream

Selection of Homemade Ice Cream

Orange Tiramisu served with Mandarin Segments.

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*****