



January Sunday Lunch Menu 2019

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

Gammon and Apple Terrine served with a Red Onion Marmalade, Salad Leaves and Brown Toast

A warm salad of cockles, mangetout and smoked bacon in garlic butter

Creamy pancetta risotto served with basil pesto and parmesan shavings.

(v)Mediterranean vegetable bruschetta on a focaccia bread served with a balsamic glaze.

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.

Chorizo and feta stuffed chicken breast served with a tomato sauce.

Lamb rump on sautéed new potatoes with a rosemary port sauce (£3.50 supplement)

Baked hake on lemon marinated new potatoes, sun dried tomatoes and herb oil.

Venison sausages on smoked mash potato served with an onion gravy.

(v)Mushroom stroganoff with a tagliatelle pasta.

DESSERTS

Sticky toffee pudding served with toffee sauce and vanilla ice cream.

Strawberry crème brulee served with homemade shortbread.

Selection of Homemade Ice Cream

Chocolate brownie 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*****