



February 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

Sticky Barbeque Ribs with a Dressed Salad

Salmon and Dill Linguine in a White Wine Sauce served with a Garlic Bread

Welsh Rarebit and Chorizo on Focaccia Bread with a Dressed Salad

(v)Stuffed Flat Mushroom with Roast Cherry Tomatoes, Spring Onion and Stilton Cheese served with a 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.

Roast Chicken Breast stuffed with Brie, Roast Red Pepper and Spinach with a Rich Roasted Tomato Sauce

Slow Cooked Lamb Henry on Roasted Sweet Potatoes and Onion with Rosemary Port Jus **(£3.50 Supplement)**

Fish Of The Day on a Medley of Vegetables and White Wine Sauce.

(V)Goats Cheese, Caramelised Onion and Sun-Dried Tomato Tartlet Salad and Tomato Coulis.

DESSERTS

Lemon Curd Sponge served with Homemade Custard

Milk Chocolate Roulade filled with Strawberry Jam and Chantilly Cream

Selection of Homemade Ice Cream

Classic Crème Caramel

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*****