



## STARTERS

Soup of the Day

Mild Homemade Chicken Curry with Fluffy Turmeric & Spiced Cumin Basmati Rice Garnished with Coriander

Pulled Pork, Jalapenos and Cheese wraps served with BBQ Sauce and a Dressed Salad

Tempura Hake with Dressed Salad and served on a Bed of Crushed Peas & Tartare Sauce

(V) Mozzarella Caprese Salad served with Basil Oil and Balsamic Vinegar

## March Sunday Lunch Menu 2019

Served 12-4pm

2 Courses - £17.95    3 Courses £20.95

\*\*All dishes are subject to availability\*\*

## 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.

Roasted Chicken Breast Stuffed with Pesto, Cream Cheese and Sun-Dried Tomatoes served with a Creamy Tomato Sauce

Slow Cooked Roast Shoulder of Lamb on Broken Potatoes with Caramelised Onion and Paprika served with Rosemary Jus

**(£2.95 supplement)**

Homemade Fish Pie topped with Mash Potato and Cheese

(V) Roasted Mediterranean Vegetable Strudel served with a Red Pepper Coulis and Dressed Salad

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## DESSERTS

Walnut and Coffee Sponge served with Homemade Custard

Milk Chocolate Panna Cotta served with Coconut Sauce

Selection of Homemade Ice Cream

Lemon Posset served with Homemade Shortbread Biscuit

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\*\*\***