



September Sunday Lunch Menu 2019

Served 12-4pm

2 Courses - £18.50 3 Courses £21.50

All dishes are subject to availability

WIFI CODE

J28GUEST

STARTERS

Soup of the Day

Hake Bound in Mayonnaise Served with Celeriac Remoulade and Dressed Salad

Gammon and Apple Terrine Served with Dressed Salad, Brown Toast and Red Onion Marmalade

Smoked Chicken Risotto Served with Basil Oil and Parmesan Shavings

(V) Goats Cheese Crumpet Served with Caramelized Onion, Salad and Honey Dressing

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 Bacon and Mushrooms Served with a White Wine Sauce

Fish of the Day with a Salad of Pickled Fennel, Chorizo, Parmesan Shavings, Rocket and Basil Oil

Slow Braised Lamb Henry on Sautéed Potatoes with a Rosemary Port Wine Sauce
(£3.20 supplement)

(V) Grilled Halloumi Salad with Artichokes, Cucumber, Red Peppers and Quinoa

DESSERTS

Vanilla Cheesecake with Strawberry Compote

Chocolate Brownie Served with Custard

Tiramisu Served with Coffee Sauce

A Selection of Cheese (Stilton and Cheddar) served with Biscuits, Celery and Apple

Selection of Homemade Ice Cream

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*****