



## March Sunday Lunch Menu 2020

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

Grilled Sardines in Garlic Butter Served with Salad and Lemon

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

Tandoori Chicken Served with Cucumber Raita and Dressed Salad Garnished with Coriander

(V) Pickled Red Onion, Beetroot and Feta Dressed Salad 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.

Roasted Corn Fed Chicken Breast on Creamy Mash Potato with a Creamy Wild Mushroom Sauce

Slow Roast Lamb henry on Minted New Potatoes with a Rosemary Port Jus  
**(£3.20 supplement)**

Baked Cod on a Creamy Petit Pois with Smoked Bacon and Baby Onions

(V) Stir Fried Vegetables on Cajun Seasonings Served in a Crispy Tortilla Basket Topped with Chives Crème Fraiche and Avocado Guacamole

### DESSERTS

Sticky Toffee Pudding Served with Toffee Sauce and Vanilla Ice Cream

Oreo and Nutella Cheesecake Served with Chocolate Sauce

Strawberry Mousse Served with Shortbread Biscuits

Selection of Homemade Ice Cream

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\*\*\***