



## July – August Sunday Lunch Menu 2022

**Served 12-4pm**

**2 Courses - £20.50    3 Courses £23.50**

**\*\* All dishes are subject to availability and price changes \*\***

**WIFI CODE**

**J28GUEST**

### **STARTERS**

Deep Fried Whitebait served with Garlic Aioli and Dressed Salad

Warm Salad of Chicken, Smoked Bacon, Mangetout and Garlic

Gammon and Apple Terrine served with Red Onion Marmalade and Brown Toast

Soup of The Day served with Croutons

(V)Homemade Onion Bhaji served with Minted Raita and 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.

Red Thai Chicken Breast served with Coriander Glass Noodles and a Creamy Red Thai Sauce

Fish Bouillabaisse - Classic French Seafood and Fish Soup with Tomatoes, Potatoes, Fennel, Saffron and Leeks served with a Rouille and Crispy Bread

Slow Cooked Lamb Shoulder served with Sauteed Potatoes and a Rosemary Red Wine Jus (£3.50 Supplement)

(V) Nut Roast and Squash Wellington served with Vegetarian Gravy

### **DESSERTS**

Sticky Toffee Pudding served with a Sticky Toffee Sauce and Vanilla Ice Cream

Strawberry, White Chocolate and Mascarpone Eton Mess

Rum and Coconut Panna Cotta served with Mango Coulis

Passionfruit Cheesecake served with Cream

A Selection of Cheddar and Stilton Cheese served with Crackers, Apple, and Celery

**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 - £3 (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\*\*\***