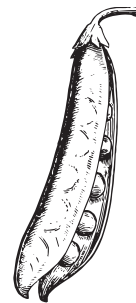


Sunday lunch



1 course for £11.95 (one meat)
2 courses for £15.95
3 courses for £19.95

Or go the whole hog with pork, turkey and beef £15.95

Starters



Soup of the Day

Chef's Selection soup of the day – ask your waiter for details

Glazed Chicken Wings

4 chicken wings fried with our house seasoning
choose from – plain, hickory smoked barbeque,
siracha or teriyaki glaze

Pil Pil Gambas

King prawns cooked in garlic,
chilli and parsley butter
with warm bread

Calamari

Lightly fried squid rings,
lemon mayo

Mac & Cheese Bites (V)

Crispy breaded macaroni cheese
with chunky tomato salsa

Pan Fried Halloumi

With citrus and watercress salad

Tobacco Onions (V)

Chilli & smoked paprika crispy onions
with garlic mayonnaise



Rambunctious Roasts

All Roasts are served with Garlic and Thyme Roast Potatoes, Carrot and Swede Crush, Braised Red Cabbage, Buttered Vegetables, Maple Roasted Parsnips, Cauliflower Cheese, Yorkshire Pudding and Jugs of Gravy.

Roast Pork Loin

Local pork with crackling & apple sauce

Roast Topside Beef

Served pink

Roast Chicken

Yorkshire chicken breast with pigs in blankets

Nut Roast (N) (V)

Homemade nut roast with vegetarian gravy

Roast Sirloin

Served pink
(an additional £2)



Puds



Knicker Bocker Glory

*Layers of ice cream, berries, coulis,
meringue & whipped cream*

Sticky Toffee Pudding

With butterscotch sauce & vanilla ice cream

Eton Mess

*Berry compote, whipped cream
& crushed meringues*

Ice Cream

*Three scoops of your choice, vanilla,
chocolate, strawberry, hazelnut, pistachio*

