SUNDAY LUNCH

STARTERS

Served with warm crusty bread and butter. HALLOUMI FRIES Panko-coated halloumi sticks with a sweet chilli dip.	£8	Prawns, smoked salmon, pink grapefruit dressing. CHEF'S CHICKEN LIVER PÂTÉ Chef's pâté served with a red onion chutney and brown bread	£9
CALAMARI Served with a soy chilli mayo.	£12		13

THE ROASTS

All of our roasts are served with mashed and roast potatoes, a medley of vegetables and a homemade Yorkshire pudding with gravy.

VEGETARIAN ROAST N N N N N N N N N N N N	£14 eroom.	PAN ROASTED CHICKEN BREAST The Sunday bird to go alongside our wonderful meats.	£17
BAKED GAMMON Coated in a sweet chutney glaze - our personal favourite.	£17	SLOW ROASTED SIRLOIN OF BEEF Tender and juicy the traditional Sunday lunch plate.	£18

ROASTED LEG OF LAMB £19

A special meat for a special day.

CHILDRENS ROAST

Choose from any of the above options.

DESSERTS ———						
HOMEMADE BELGIAN WAFFLES With double chocolate ice cream and hazelnut sauce.	£7	CHOCOLATE FUDGE CAKE Warm with pouring cream or ice cream.	£6			
CHEF'S FRUIT CRUMBLE Served with your choice of custard, pouring cream or van ice cream.	£6 illa	CHOCOLATE ORANGE MOUSSE Our favourite homemade dessert with a sugar tuile and raspberry coulis.	£7			
POACHED PEAR With ginger biscuit and vanilla ice cream.	£7	3 SCOOPS OF ICE CREAM Vanilla/Strawberry/Chocolate/Honeycomb	£5			