

## *Sunday Lunch Menu*

### *Starters*

#### **Shell on tiger prawns (gf)** £8.95

Fresh prawns, cooked to order then chilled in ice,  
served with a homemade Brandy Marie rose sauce and salad

#### **Pate of the day** £7.50

Served with toasted bread, butter, red onion marmalade served with salad and grapes

#### **Creamy garlic mushrooms(v)(gf\*)**£7.50

fresh mushrooms, cooked with garlic, cream and tarragon served on toast

#### **Homemade to order VEGAN tomato soup(vegan)(gf\*)**£7.50

Served with vegan bread and vegetable spread

#### **Seared Scallops(gf\*)**£8.95

Pan-fried scallops served with salad and an orange and cranberry dressing

### *Mains*

#### **Chicken wrapped in bacon** £13.95

With homemade sage Yorkshire pudding, honey roast parsnips, roasted potatoes  
homemade mushroom sauce or chicken gravy and vegetables

#### **Roast Sirloin of beef** £15.50

With homemade sage Yorkshire pudding, honey roast parsnips, roasted potatoes  
homemade red wine gravy and vegetables

#### **6 Hour braised lamb shank**£18.50

In a homemade mint & red wine gravy, sage Yorkshire pudding,  
roasted potatoes & vegetables

#### **VEGAN Mushroom Bourguignonne Pie** £13.95

Mushrooms simmered in a herbed red wine broth and baked in a individual VEGAN  
shortcrust pastry pie. Served with vegetables, roast potatoes and onion gravy

#### **Seabass(gf\*)**£17.50

Seabass fillet with fresh herbs & lemon with a white wine sauce, new potatoes &  
vegetables

## *Children's Menu*

**Small portion of roast beef dinner** £6.50

**Chicken nuggets, beans and chips** £5.50

**Haloumi and pasta in a tomato sauce**(v)(gf\*) £6.50

**VEGAN vegetable sausage, mash and peas**(v) £6.50

## *Desserts*

**Warm desserts – Served with complimentary cream or ice cream.**

Luxury chocolate fudge cake, milk chocolate flake and grated white chocolate £5.50

Bramley apple pie – Made with apples from Dave's orchard £5.50

Tate and Lyle's Treacle sponge pudding – Flavoured with a touch of vanilla £5.50

Lemon drizzle cake – Served with warm lemon curd £5.50

Fruit crumble of the day – Ask your waiter for today's filling £5.50

'Irish cream liqueur' bread & butter pudding £5.50

Traditional spotted dick – Best served with our homemade egg custard £5.50

The School Favourite – Jam Roly Poly £5.50

**Why not treat yourself to our homemade egg and vanilla custard for £1.50?**

## *VEGAN Desserts*

VEGAN Coconut pancakes – served with sliced bananas & soya vanilla ice cream £7.50

VEGAN Vanilla ice cream – with fresh selection of berries (gf\*) £7.50

## **Cold Desserts**

Homemade chocolate sundae with chocolate flakes £4.50

Boozy Banana split, made with clotted cream ice cream drizzled with Banana Liqueur £5.50

Clotted cream ice cream topped with Baileys or Strawberry Cream liqueur £5.50

Selection of ice cream – please ask for today's choices £4.50

## **Cheese and Biscuits**

Platter of cheeses for two – Selection of cheeses and chutneys, bread and water biscuits £10.00

**(gf\*)** = Many of our dishes can be made Gluten free upon request, but may need to be pre-ordered to ensure availability of ingredients. Please note that the food will still be prepared in the same kitchen & same oven so we can NOT guarantee 100% free from gluten

(v) = vegetarian

PLEASE ADVISE STAFF OF ALLERGIES & ASK FOR MORE INF

