

Sunday Menu

Sunday 19th July

STARTERS

Soup of the Day (GFA / Ve)
rustic bread

Charcuterie Board (GFA)

Tempura King Prawns
with rocket ,lemon aoili

Garlic Mushroom On Toast
with rocket and balsamic (VG)(VEA)

MAINS

Roast Sirloin of Beef* (GFA)

Roast Pork Loin
stuffing ,apple sauce (GF)

Pan Fried Seabass (GF)
with duchess potatoes,spinach,samphire,salsa verde

Chestnut and Seed Loaf (Ve)
vegan gravy

*served with crispy roasties, yorkshire pudding, chef's
gravy and chef's selection of weekly special vegetables.

DESSERTS

Chocolate Delice
with praline,raspberry coulis (GF)(VG)

Spotted Dick
with creme anglaise (VG)

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

Mixed Ice-Cream Selection (GF)
choice of three flavours

2 Courses - £29.50 (Vegan Roast - £25.50)

3 Courses - £33.50 (Vegan Roast - £30.50)