Sunday Menu

Served Every Sunday from 11.30am to 9pm

Starters

Homemade Pate

£5.75

Homemade chicken liver pate served with red onion chutney & crostini

Soup of the Day

£4.75

Served with a soft roll

Thai Crab Cakes

£5.95

Homemade crab cakes on a bed of sweetcorn puree. Drizzled with sweet chilli sauce

Creamy Garlic Mushrooms (V) Sauteed in garlic & cream. Served with garlic bread

Cajun Chicken Goujons (GF)

Lightly spiced chicken strips served with a Gran Luchito mayo

Garlic Bread (V) £2.50

£2 95 **Cheesy Garlic Bread (V)**

Irresistible Desserts (v)

Sticky Toffee Pudding (GF)

Homemade, served with vanilla ice cream

Apple Crumble

£5.50

Served hot with Custard

Belgian Waffle

£5.75

Warm Belgian Waffle with toffee sauce & vanilla ice cream

Chocolate Brownie (GF) £6.25

Homemade, swirled with peanut butter & served with vanilla ice cream & caramel sauce

New York Vanilla Cheesecake GF) £5.95

With a blueberry compote

£5.95

Tart Au Citron Lemon tart served with vanilla ice cream &

raspberry coulis

Ice Cream & Sorbet (GF)

3 scoops of Ice Cream or Sorbet. Ask us what

£4.95

Today's flavours are

Don't forget to check out our Chef's Daily **Specials Board**

Traditional Sunday Roast

Served with Mashed & Roast Potatoes, a Selection of Seasonal Vegetables, Mashed Swede, a Yorkshire Pudding & lashings of Gravy

(GF) without the Yorkshire Pudding

Choose from:

- Beef Topside

Succulent & tender

- Leg of Lamb

Roasted with fragrant Rosemary

- Turkey Breast

Served with Sage & Onion Stuffing

- Trio

A little Beef, Lamb & Turkey

- Vegan Moroccan Roast (Ve) (GF)

Brown Rice, Butternut Squash, Apricots, Tomatoes, Cranberries, Sultanas & Almonds. Served with Thyme Roasted Potatoes, Mashed Swede, Seasonal Vegetables & Vegan Gravy

1 Course £11.95

2 Course £14.95

3 Course £17.95

Kid's Portion £6.25

Sunday Side Orders

Pigs in Blankets (GF) £2.25

Cauliflower Cheese £2.25

Stuffing (GF) **75p**

Extra Yorkshire 75p

Trio of Sunday Sides - Creamed Leeks, Braised Red Cabbage & Honey Roasted Parsnips (GF) £2.95

Mains

Cod Florentine (GF)

Cod fillet baked with a creamy cheese & spinach sauce. Topped with Red Leicester & served with new potatoes & seasonal veg

Sausage & Mash (GF)

£11.50

Served with mashed potato, seasonal vegetables & gravy

Chicken Parmo

Panko crumbed chicken breast topped with a bechamel sauce & melted Red Leicester. Served with chips or fries & pickled cabbage

Chicken Caesar Salad (GF) £11.50

Crisp cos lettuce, GF croutons, chicken breast & bacon in a creamy Caesar dressing

Burgers - with chips or fries

Double up your Burger for an extra £3

Bacon & Cheese Burger

With smoked Applewood Cheddar & streaky smoked bacon. Tomato relish on the bun base with lettuce, tomato & chargrilled onion. Homemade slaw on the side

Crispy Coated Chicken Burger £11.95

Corn coated chicken breast topped with Sriracha Mayonnaise. With lettuce, tomato & red onion, & homemade slaw on the side

Homemade Bean Burger (Ve)

Refried beans & red kidney beans, delicately spiced with Cajun flavours. Tomato relish on the bun base with lettuce, tomato & pickled red cabbage, & salsa on the side

Wild Boar Burger £12.50

6oz Wild Boar burger with homemade ketchup, crisp apple & blue cheese, topped with iceberg lettuce. Homemade slaw on the side

Double up your Burger for an extra £3

(GF) – Made using Non-Gluten Containing Ingredients

dishes can be GF by changing the bread for a GF product

Please ask the Team for full Allergy information (V) – Suitable for Vegetarians. (Ve) – Suitable for Vegans Some of our foods are cooked in GM refined oils

Kid's Menu – See Chalkboards