



SUNDAY LUNCH

SERVED UNTIL 8PM OR WHEN OUR ROAST MEATS ARE ALL SOLD OUT.

TO START

SOUP OF THE DAY (v)

Freshly made soup, served with fresh bread.

GARLIC MUSHROOMS (v) (*)

Fresh mushrooms cooked in white wine cream & garlic

BLACK PUDDING STACK

Black pudding stacked with bacon, finished with an herb gravy

CHEFS PATE

Chicken livers & pork pate topped with Cumberland sauce, served with warm toast.

WATER MELON (v) (VG) (GF)

Served with a seasonal fruit coulis.

MAIN COURSE

HAND CARVED TOPSIDE OF ENGLISH BEEF

Served with Yorkshire pudding, roast potatoes, carrots & swede & fresh green cabbage.
finished with a rich roast gravy.

HAND CARVED BREAST OF CHESHIRE TURKEY

Served with sage & onion stuffing, Yorkshire pudding, roast potatoes, carrots & swede
& fresh green cabbage. finished with a rich roast gravy.

SEABASS

Pan seared seabass fillet, served with mashed potatoes & greens.
Finished with a caper & prawn butter

ROASTED BELLY PORK

Oven roasted belly pork, served with sweet potato puree, braised leeks,
fresh cabbage, and red wine jus.

PLEASE ASK FOR TODAYS VEGETARIAN OPTION

Main Course £11.75

Two Course £14.75

SIDE ORDER OF CAULIFLOWER CHEESE. (v) £3.95

YOUNG ONE'S SUNDAY

ROAST BEEF OR BREAST OF TURKEY

served with roast potato, fresh vegetables & yorkshire pudding & our gravy.

£6.25