

SUNDAY LUNCH MENU

Sunday 11th June

STARTERS

Chef's homemade 'soup of the moment' served with a soft baguette £4.50

Succulent cantaloupe melon, macerated in mint syrup with pimms granita £4.50

Italian insalata ~ buffalo mozzarella, sundried tomatoes, artichokes, olives, rocket, pepperdews and avocado dressed in pesto £4.50

Half pint pot prawn cocktail, marie rose sauce, shredded iceberg with warm baguette £4.50

Thai prawns ~ king prawns cooked in penang spices, coconut milk, coriander and ginger with basmati rice (supplement £2.45) £6.95

MAINS

English sirloin of beef, oven roasted, served 'pink' unless otherwise requested, with thyme and garlic, yorkshire pudding and gravy £10.95

Welsh leg of lamb, oven roasted with rosemary, yorkshire pudding and gravy £10.95

Roast cheshire turkey breast, sage and onion stuffing, pig 'n' blanket and gravy £9.95

Catch of the day ~ fish of the day, freshly caught from the ocean (ask for details) £9.95

Cajun chicken breast, char-grilled, church inn summery salad coated in balsamic vinaigrette with warm ciabatta £9.95

*Vegetarian options available

Mains accompanied by Vegetables, Roast Potatoes and New Potatoes

DESSERTS

Creamy vanilla pod rice pudding with marmalade £4.95

Classic strawberry eton mess £4.95

Summer berry panna cotta £4.95

Spotted dick with vanilla custard £4.95

Apple and cherry crumble with custard £4.95

Lemon and stem ginger crème brulee with shortbread £4.95

Jam sponge with custard £4.95

Trio of cheese ~ cheddar, brie and stilton with crackers and chutney £4.95

Three Courses for only £16.95

WHY NOT TRY

Our One Course Deluxe

Three succulent slices of english sirloin of beef, oven roasted with thyme and garlic served 'pink' or cooked through with two homemade yorkshire puddings, extra roast potatoes, seasonal vegetables with a rich red wine gravy.

FOR ONLY £13.95 per head