

SUNDAY LUNCH MENU

Sunday 10th September

STARTERS

- Chef's homemade 'soup of the moment' served with a soft baguette £4.50
- Smoked mackerel, salmon and cream cheese pate, scottish oatcakes, horseradish crème fraiche and pickled vegetables £4.50
- Smooth chicken liver parfait, caramelised onion chutney, warm sourdough bread and baby leaves £4.50
- Grilled halloumi, marinated in greek spices, aegean salad and chilli oil £4.50
- King prawns, cooked in a creamy garlic, parsley and white wine sauce with warm ciabatta (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
- ½ Free range chicken, oven roasted with lemon, oregano and garlic, pig 'n' blanket, stuffing, and gravy £9.95
- Catch of the day ~ fish of the day, freshly caught from the ocean (ask for details) £9.95
- Cheshire turkey, leek and smoked bacon pot pie, oven baked with a herb shortcrust pastry lid £9.95
- *Vegetarian options available

Mains accompanied by Vegetables, Roast Potatoes and New Potatoes

DESSERTS

- Apple and forest fruit crumble with custard £4.95
- Belgian toffee waffle with vanilla ice cream £4.95
- Spotted dick pudding with custard £4.95
- Warm dark chocolate brownie with mint chocolate ice cream £5.50
- Brioche bread 'n' butter pudding with custard £4.95
- Lemon and cherry eton mess £4.95
- Jam sponge with custard £4.95
- Trio of cheese ~ cheddar, brie and stilton with crackers and chutney £6.95

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