

SUNDAY LUNCH

Tomato and Basil Soup served with a Warm Baguette £5.25

Grilled Goats Cheese with a Beetroot and Fig Salad and a Balsamic,
Honey and Mustard Dressing £7

Antipasti: Chorizo, Prosciutto, Salami, Buffalo Mozzarella, Sun Blushed Tomatoes,
Olives, Parmesan Shavings, Roast Red Pepper, Rocket, Basil Oil,
served with Walnut Bread £7

Deep Fried Whitebait served with Lemon Mayonnaise and Salad £5.50

Roast Topside of Beef with Yorkshire Pudding, Roast and Duchess Potatoes,
served with Seasonal Vegetables and Gravy £11

Roast Loin of Pork with Yorkshire Pudding, Roast and Duchess Potatoes, Seasonal Vegetables and an Apple and
Cider £10

Cumberland Sausage with a Green Pepper Gravy served on Creamy Mash with
Fresh Vegetables £10.50

Pan Fried Red Mullet served on Smoked Pancetta, Baby Leaf Spinach and Parmentier Potatoes with a Roast Garlic
Sauce and Green Beans £14

Spicy Vegetable Enchiladas Glazed with Cheese served with Potato Wedges and Salad £11

Sticky Toffee Pudding with Butterscotch Sauce

White Chocolate and Raspberry Cheesecake

Apple and Cinnamon Crumble

Crème Brûlée

All served with a choice of Custard, Cream or Ice Cream

All Desserts £5.50

Selection of Cheeses with Biscuits £8

Tea, Coffee & Speciality Coffees also available

17 May 2017

We take pride in presenting you with food that is sourced locally and therefore has traceability. We want to know where our food comes from, and we want you to as well. We believe in giving our customers a "fresh food experience" which is why during busy periods you may have a wait. If you have an allergy query – ask the chef!