



Sunday 25th November

Starters:

Soup of the day (v) GFA

Goose & vegetable spring roll served with sweet chilli dipping sauce

Deep fried Brie with homemade red onion marmalade (V) GFA

Whitebait, mixed leaf & tartare sauce GFA

Mains:

Sunday Roast : local Topside of Beef, chicken breast or mix

served with roast potatoes, seasonal vegetables & Yorkshire Pudding GFA

Vegetable quiche served with salad and fries (V)

Shortcrust Steak & potato pie with mash potato and seasonal vegetables

Mango & lime chicken served with a coconut and bean wild rice

Desserts:

Homemade Rice Pudding GF

Homemade apple pie with crumble top, served with custard or vanilla ice cream GFA

Sticky toffee pudding with vanilla ice cream

1 course £12.95 2 courses £15.95 3 courses £19.95

Child or half portion £6.95

GF – Gluten Free

GFA Gluten Free option available

Please note that as our dishes are freshly prepared to order there can be a wait at times

*Should you have any food allergies or intolerances please advise our team at the time of ordering
All dishes are subject to availability*