

# Sunday Lunch Menu

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## Starters

<b>Soup of the day</b> , artisan bread, salted butter. (V)	<b>£5.00</b>
<b>Chicken liver Parfait</b> with sage butter, pistachio granola with toasted bread.	<b>£6.00</b>
<b>Smoked haddock fishcakes</b> , tartar sauce and a jospier grilled lemon.	<b>£6.00</b>
<b>Sautéed garlic mushrooms</b> on toasted bread dressed with rocket.	<b>£6.00</b>
<b>Classic prawn cocktail</b> marie rose sauce, with brown bread and butter	<b>£6.50</b>

## Mains

<b>Toad in the hole</b> , pork sausages buttered mash in a homemade Yorkshire pudding.	<b>£10.00</b>
<b>Chick pea and vegetable Balti</b> , steamed cous cous and homemade onion bhaji.	<b>£10.00</b>
<b>Roast 28-day aged Topside of Beef</b> , Yorkshire pudding, roast potatoes, , rich roasting gravy, seasonal vegetables.	<b>£12.00</b>
<b>Roast Pork Loin</b> with roast potatoes, seasonal vegetables, Yorkshire pudding, sage and apricot stuffing and rich roasting gravy.	<b>£13.00</b>
<b>Pan fried Salmon</b> served with crushed new potatoes and creamed cabbage.	<b>£12.00</b>
<b>Roast Chicken Breast</b> , with roast potatoes, seasonal vegetables, Yorkshire pudding, sage and apricot stuffing and rich roasting gravy.	<b>£12.00</b>

## Desserts

Selection of ice creams and sorbets served with wild berries.	<b>£5.00</b>
Sticky toffee pudding with homemade toffee sauce and Vanilla pod custard.	<b>£6.00</b>
Double chocolate, Brownie, chocolate ice cream and warm chocolate sauce.	<b>£6.00</b>
Baileys crème brûlée with vanilla ice cream.	<b>£6.00</b>
Cheese plate. Selection of fine English cheeses served with apple, homemade chutney, salted butter and biscuits.	<b>£9.00</b>