



Sunday Lunch Menu

Starters

Refreshing Melon, feta and nut salad with beetroot and a red wine glaze dressing (v)

Crisp battered mushrooms with a blue cheese mayonnaise dressing (v)

Oak chip smoked chicken, celery and chopped walnuts, bound in a wholegrain mustard mayonnaise on little gem salad leaves

Atlantic prawn cocktail topped with Marie-Rose sauce and lemon

Homemade soup of the day with cut loaf (v)

Mains

Traditional Roast Beef with horseradish sauce, roast gravy and Yorkshire pudding

"Dingley Dell" Roast Pork with herb stuffing, apple puree, roast gravy and yorkshire pudding

Baked Chicken Breast centred with a sage and onion stuffing wrapped in smoked bacon, coated in roasted gravy

Grilled Supreme of salmon topped with a lemon, parsley and shrimp butter

Red pepper pancakes with tomato ratatouille and mushroom fritters (v)

All our main dishes are accompanied with roasted potatoes and fresh market vegetables or if you prefer new potatoes and salad

Desserts

A choice of homemade desserts are displayed on our chalk boards

3 Course Menu **£16.50**

2 Course Menu **£13.50**

Main Dishes **£10.50**

Children – **Half Price**

Free refills for children on carbonated soft drinks

Gluten Free Breads and Options Available