

Please Ask for 'Allergen Advice' advice if you have any dietary requirements

## **Sunday Lunch Menu**

Homemade Soup of the Day with freshly baked bread

Honey BBQ Spare Ribs, Asian slaw, crusty bread

Classic Prawn Cocktail with marie rose sauce and fresh lemon

Goats Cheese & Red Onion Tartlet with pesto dressing

Crispy Squid Rings with garlic & parsley aioli

Home smoked salmon, rocket and lemon (£3 sup)

Trio of Yorkshire Puddings with roast gravy

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Roasted Yorkshire Meats: Beef, Pork or Turkey

all served with Yorkshire Pudding

Hake fillet, roasted aubergine & sweet pepper, sauteed samphire, red pepper puree

Pan fried Sirloin steak, mushroom, roasted tomatoes & pepper sauce (£5 sup)

Steak, vegetable & ale Pie with a Baked Suet

Pastry top

Vegetarian

Wellington with squash puree & roasted vegetables

Lamb Rump, mashed potato, roasted parsnip & Yorkshire Pudding (£3 sup)

Local Sausages with creamy mash & roast gravy

*Please ask if you require extra vegetables with your meal*

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Plate of Chef's 'Dinky' Desserts

Trio of homemade Ice Creams

White Chocolate & Cranberry Muffin with white chocolate sauce & ice cream

Brulee of the Day with homemade biscuit

Extra Matured (by a couple of weeks!) Christmas Pudding with brandy sauce

Warm Chocolate Brownie with chocolate sauce & ice cream

Doughnut Ice Cream Sundae- Homemade ice creams, whipped cream with warm chocolate sauce and doughnuts (£2 sup)

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Two Course £19 Three Course £23

**Free Coffee Friday, every Friday morning from  
10.30am!**

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**Side Orders..... £3**

Roasted Root Vegetables, Bread Slate, Onion Rings, House Salad,  
Sweet Potato Fries, Hand cut Chips, Mashed Potatoes,

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