## **STARTERS**

Kick off your Sunday lunch with a delicious selection of starters, crafted with fresh ingredients and packed with flavour.

TOMATO & BASIL SOUP (GFA, VEA)	7.00	KING PRAWN COCKTAIL (GFA)	7.00
Served with warm bread & butter		Shredded lettuce, bloody Marie sauce, tomato, cucumber &	

onion, lemon, malted bloomer.

SOUTHERN FRIED CHICKEN STRIPS 7.00 ANTI PASTI (GFA) 7.00

Truffle mayonnaise & parmesan

Cured meats, mozzarella, olives, sun blushed tomatoes, red peppers, artichoke & bread.

## **SUNDAY ROASTS**

All roasts are served with family style sage roasted potatoes, cauliflower cheese, honey & rosemary glazed carrots, buttered greens & gravy.

<b>16 HOUR ROASTED BEEF (GFA)</b> Served medium with a Yorkshire pudding & horseradish sauce.	18.00	ROAST LOIN OF PORK (GFA) Served with a Yorkshire pudding, apple sauce & crackling.	18.00
ROAST TURKEY (GFA) Served with a Yorkshire pudding, stuffing & cranberry sauce.	18.00	TRIO OF MEATS (GFA)  Can't decide, why not try all three meats. Served with all accompaniments.	21.00
VEG ROAST SLICE (GFA, VEA) Served with Yorkshire pudding & vegan gravy.	18.00	KIDS ROAST (GFA) Served with Yorkshire pudding & accompaniments.	9.00

## **DESSERTS**

Finish on a sweet note with our indulgent desserts ~ because no Sunday lunch is complete without a treat!

WHITE CHOCOLATE CHEESECAKE (V)	7.00	LEMON POSSET (V, GF)	7.00
Topped with strawberry & meringue cream		Served with a raspberry compote	

CHOCOLATE BROWNIE (GFA, V, VEA) 7.00 STICKY TOFFEE PUDDING (V) 7.00 Served with vanilla ice cream. Served with vanilla ice cream, chocolate & almond crumb, chocolate & caramel sauce.

2 COURSES | 25.00 3 COURSES | 30.00 Order all three courses and get your dessert for 5.00