

Sample Sunday Lunch Menu

Starters

Garlic King Prawns

Succulent King Prawns fried in garlic infused oil with a subtle hint of chilli, lime and ginger.

Black Pudding with Caramelised Warm Apple Salad

Grilled wedges of black pudding served with warm, butter-glazed golden delicious apple wedges and a leafy salad

Homemade Soup of the Day

Fresh homemade soup served with fresh crusty bread, see the boards for today's flavour

Garlic Mushrooms

A classic starter of fresh mushrooms in a creamy garlic sauce and crusty bread

Scottish Salmon Fish Cake (GF)

chunks of Scottish Salmon and potato rosti blended with dill and coated with a seasoned light, crispy gluten free batter, flecked with parsley, served with a dill dip

Main Courses

Roast Beef

Tender hand carved slices of locally supplied topside of beef, served with homemade Yorkshire pudding, roast and mash potatoes, with fresh vegetables and proper homemade gravy

Roast Lamb

Locally supplied lamb, delicately seasoned with rosemary and mint, served with homemade Yorkshire pudding, roast and mash potatoes, with fresh vegetables and homemade gravy

Chicken Chasseur

Tender pieces of chicken cooked in a rich red wine, tomato, onion and mushroom sauce, served on a bed of creamy mashed potato and fresh vegetables

Mushroom Stroganoff (V) (GF)

Sliced mushrooms in a creamy stroganoff sauce, served with rice or homemade chips, house salad and dressing

Slow Braised Belly Pork

Braised Belly Pork cooked gently in the oven, served on a bed of mustard mash, with apple purée, black pudding and fresh vegetables, gorgeous crackling and a rich cider gravy

Pan Fried Salmon Fillet

Prime fillet of Salmon, served with lemon and parsley butter, sautéed potatoes and fresh vegetables

Desserts**Sticky Toffee Pudding**

Served with custard, cream or ice cream

Blackberry and Apple Crumble

Served with custard, cream or ice cream

Alabama Chocolate Fudge Cake

Served with cream or ice cream

Eton Mess

Chunky meringue, with mixed berries and double cream

Bread and Butter Pudding

Served with cream or ice cream

1 course £ 9.95 – 2 Courses £12.95 – 3 Courses £14.95
Children's Half Portion Available with Ice Cream Dessert - £8.50