

## **SAMPLE SUNDAY MENU**

### **Starters**

Homemade soup of the day 5.5

Local caught Trout and avocado salad with marie rose sauce 5.95

Field mushrooms with stilton, bacon, cream and topped with breadcrumbs. 6.25

Breaded hallumi drizzled with honey served with red pepper, chilli salsa 6.50

Homemade duck liver parfait, chutney and toast 6.50

### **Tempting boards to share for 2 or for 1**

Olives with speciality breads, basil pesto, (*nuts*) fussels rapeseed oil and aged balsamic vinegar  
3.50/6.50

**Meat board:** Italian Napoli salami, milano salami, and Spanish san Danelle parma ham, olives  
and sun dried tomatoes 7.50/14.50

**Fish Board:** smoked Mackerel, smoked Salmon, breadcrumb tiger prawns, whitebait 7.50/14.50

Garlic bread 3.95/cheesy garlic bread 4.95/ chilli cheesy garlic bread 5.25 / premium olives 2.50

### **Sunday Roast 12.75**

Local sirloin of Beef and Yorkshire pudding

Slow roasted belly pork and stuffing, cider red wine jus

Pan seared Haddock fillet roast cauliflower puree, cauliflower cous cous and coriander oil

Goats cheese and red onion maramalade tart topped with pesto (*v nuts*)

*All above served with roast potatoes and fresh vegetables of the day*

*Extra Yorkshire pudding 1.50*

Battered haddock chips and peas

### **Classic favourites \***

Homemade beef lasagne, and parmesan 11.95

Tiger prawn linguine, tomato, chili, white wine and garlic 13.00

Homemade meat or vegetable curry, basmati rice and mango chutney 11.50

**PLEASE NOTIFY US OF ANY DIETARY NEEDS WHEN ORDERING**  
**Information on all 14 allergens is available.**

**We are unable to do Individual bills for parties over 6**

**A LA CARTE OPTIONS AVAILABLE SUBJECT TO AVAILABILTY**