

Sunday Lunch Menu

Starters

Soup of the day 5.60

Breadcrumbs garlic mushrooms in garlic butter 5.50

Halloumi breadcrumbed with red pepper, garlic, chilli, tomato salsa 6.95

Field mushrooms with stilton, bacon, cream and topped with breadcrumbs. 6.95

Salt and pepper squid with garlic mayonnaise 6.95

Homemade duck liver parfait, chutney and red onion puree with toast 6.75

Ham hock and parsley terrine with homemade mustard pickle and salad leaves.

Olive board: Olives with breads, basil pesto, fussels rapeseed oil and aged balsamic vinegar 5.75

Bread portion 75p, Garlic bread 5.25, Cheesy garlic bread 6.00, chilli cheesy garlic bread 6.25

Pot of premium olives 3.50

Sunday Roast 13.50

Local sirloin of Beef and Yorkshire pudding.

Belly pork and stuffing

Roast Crown of turkey served with homemade stuffing and bacon chipolata rolls.

Chicken breast and stuffing

Salmon fillet prawn, thermidor, white wine cream sauce topped with cheese.

Goats Cheese and red onion marmalade tart

Extra Yorkshire pudding 1.60 /Extra stuffing 95p

All served with roast potatoes and vegetables

Homemade Desserts 7.00

Traditional Christmas pudding served with brandy sauce or cream.

Chocolate and pistachio brownie , crunchy honeycomb , and white chocolate ice cream.

Sticky toffee pudding, toffee sauce with honeycomb ice cream.

Plum crumble with custard, cream or ice cream.

Stem Ginger Cheesecake and coconut ice cream.

Cinnamon panna cotta with orange sorbet shortbread biscuit

Selection of cheese and biscuits, grapes and celery 8.50 sm/12.50 large

Selection of marshfield ice creams:

1.80 one. 3.50 two 3 scoops 5.25

Honeycomb, Vanilla, Chocolate, and coconut or Crushed Strawberry.

Coffees

Coffee £ 2.60/ Cappuccino £ 2.95/ Latte £ 3.00 /Espresso £ 1.95/ dbl.Espresso £2.65

Tea 1.75/ Liqueur coffee £ 6.30

PLEASE NOTIFY US OF ANY DIETARY NEEDS WHEN ORDERING
Information on all 14 allergens is available.
We are unable to do Individual bills