

## All in Sunday Lunch. Served All Day from 12-00 onwards

3 Courses with Coffee £14-95

### Starters

#### **Chef's Homemade Soup of The Day**

Made freshly every day. Sometimes traditional, sometimes unusual, always delicious!

#### **Mushroom Crostini**

Sliced mushrooms sauteed in garlic butter, served on crostini accompanied with a light garlic mayonnaise

#### **Deep Fried Goats Cheese**

Served on mixed leaves with crispy bacon and surrounded by a balsamic and olive oil dressing

#### **Trio of Smoked Fish**

Smorgasbord style!

#### **Ham Hock Terrine**

A rustic French dish accompanied by a red onion marmalade and a honey and mustard vinaigrette

#### **Pigeon Breast**

Pan fried and accompanied by a green peppercorn creme fraiche and served resting on a garlic ciabatta

#### **Prawn Medley**

One for the prawn officiado! A miniature prawn cocktail, tiger prawns in chilli, soy and ginger and prawns in filo pastry. For any traditionalists amongst you, we can of course serve a prawn cocktail only - just ask!

#### **Spicy Crab Cake**

Made to a Maryland recipe, enhanced with chilli, ginger and coriander served with a fresh mint raita for a cooling aftertaste

### Main Courses

#### **Traditional Roast Rump of Beef**

Generous slices, served with homemade Yorkshire Pudding, roast potatoes and vegetables of the day

#### **Italian Style Chicken**

A boneless breast carefully wrapped with ribbons of pancetta, cooked in a red wine and tomato sauce to rival any Italian, topped with grated mozzarella and finally baked. Served with vegetables and potatoes of the day

#### **Sirloin Steak (+£2-75)**

10oz sirloin, cooked to your liking, accompanied by a creamy peppercorn sauce served with either horseradish mashed potatoes or homemade chips and vegetables of the day

#### **Beef Bourguignon**

Chunks of steak lovingly casseroleed in red wine and shallots producing a rich and tender dish. Served with mashed potatoes and vegetables of the day

#### **Lamb Pot Roast**

An individual lamb joint so slowly roasted to create a mouth-watering and tender dish covered in our special lamb and onion gravy, served with mashed potatoes and casseroleed vegetables

#### **Pork Belly**

Slowly roasted giving a tender mellow texture yet retaining a crunchy crackling, this dish is served with a spiced plum sauce and potatoes and vegetables of the day

#### **Seafood Chowder**

An exciting combination of tiger prawns, salmon, cod, mussels and potato in a rich creamy sauce served with vegetables of The day

#### **Rustic Bean Cassoulet**

Slowly cooked beans and seasonal vegetables, expertly spiced with garlic, ginger and chilli. This is served with mashed potatoes or homemade chips.

#### **Fish of The Day**

A fresh idea every week!