

The Sunday Lunch Menu

Available All Day 12-00 to 9-00pm

Three courses £15-95

Starters

Soup of the Day

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

Goats Cheese Pancake

Homemade pancake stuffed with goats' cheese and tomato and garlic sauce, finished with a red pepper dressing

Trio of Smoked Fish

Smorgasboard style!

Mushroom Crostini

Sliced mushrooms sautéed in garlic butter served on crostini

Duck Salad (Supplement £1-25)

A house favourite! Strips of crispy duck accompanied by a honey and sesame dressing

Prawn Medley

One for the prawn officiao! A miniature prawn cocktail, a tiger prawn in garlic butter and prawns in filo. For the traditional who wants a prawn cocktail only, just ask!

Chicken Liver Pate

Homemade smooth pate accompanied with a red onion marmalade, tomato relish and crispbread

Trout Fillet

Pan fried fillet accompanied with red onion marmalade

Tiger Prawn and Bacon Skewer (Supplement £2-95)

Peeled prawns wrapped in bacon, grilled and served with a garlic butter

Moules Mariniere (Supplement £2-95)

A mound of mussels cooked with a white wine and garlic herb cream sauce

Extras

Homemade Chips (highly regarded)	£2-75
Onion Rings	£1-95
Mixed Salad	£2-95
Garlic Bread	£2-95
Additional Sauces	£2-50

Main Courses

All our mains are accompanied with potatoes and vegetables of the Day (unless specified)

Our English Steak Selection

10oz Sirloin (Supplement £3-00)

8oz Centre Cut Fillet (served as two 4oz medallions)(Supplement £6-00)

16oz T Bone (Supplement £6-50)

All our steaks are cooked to your liking served our exquisite homemade chips, vegetables and a separate sauce of your choice (select from Peppercorn, Diane, Red Wine sauces)

Traditional Roast Rump of Beef

Generous slices served with homemade Yorkshire Pudding and gravy

Italian Styled 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

Belly Pork with Spiced Plum Sauce

Slowly roasted in a spiced orange marinade giving a tender texture and crispy crackling

Beef Bourguignon

Chunks of steak slowly casseroled in red wine and shallots producing a rich and tender dish, served with mashed potatoes

Pot Roast lamb

An individual leg joint pot roasted with red wine, garlic and rosemary to create a mouth watering and tender dish covered with our special lamb and onion gravy, served with mashed potatoes

Fresh Salmon

Boneless salmon darne served with parsley butter

Dish of the Day

It could be anything, your server will inform you of today's dish

Tagliatelli Napoli

Ribbons of fresh egg pasta with a Mediterranean vegetable sauce

Mixed Grill Brochette (Supplement £2-95)

Steak, Chicken and gammon threaded onto a skewer with mushroom, pepper and onion and served with chips and a separate sauce of your choice (select from Peppercorn, Diane or red wine sauces)

Magret of Duck (Supplement £2-95)

French boneless duck breast roasted to order served with a black cherry sauce laced with port and brandy

Moroccan King Prawn Tagine (Supplement £2-95)

Beautiful warm and fruity spiced prawn dish cooked with traditional Moroccan ingredients, served on cous cous

This menu includes a selection from our full dessert and coffee menu

Individual dishes can be ordered separately and are charged at the following rates with any supplement still applying

Soup	£4-50
Any starter	£5-00
Any Main Course	£9-95