

Sunday Lunch

STARTERS

Breaded Melting Brie served with Cranberry Sauce (v)
Mozzarella & Jalapeño or Mozzarella Sticks with Garlic Mayo Dip (v)
Giant Yorkshire Pudding with Chefs Rich Onion Gravy
Haddock & Mozzarella Fish Cake served with Sweet Chilli Dip (GF)
Fig & Goats Cheese Parcels with Cranberry Sauce (v)
Brussels Pate served with Onion Relish & Toast

MAINS

(Served with Goose Fat Roasts, Yorkshire Pudding, Seasonal Veg & Gravy)
A Roast Trio of Sliced Gammon, Pork & Beef (additional £2)
Roast Leg Of Lamb
Roast Topside of Beef
Roast Loin of Pork & stuffing
Honey & Mustard Roast Gammon
Mushroom, Cranberry & Brie Wellington, Rapeseed Roasted Potatoes (v)

Very Hungry?Double up on your Meat, Roasts and Yorkshire for £5 (Trio Excluded)

DESSERTS

Salted Caramel Profiteroles served with Chocolate Sauce & Cream (v)
Indulgent HoneyComb & Chocolate Cheesecake (v)
French Lemon Tart with Raspberry Coulis & Cream
Baked New York Vanilla Cheesecake with Mango or Raspberry Coulis (v)
Fantastic Moist Carrot Cake (v) (GF)
Children's Yummy Yorkshire Ice Cream pots Vanilla/Chocolate £2.50

ADULT

One Course £10.95
Two Courses £14.95
Three Courses £18.95

CHILDREN'S HALF PORTION

One Course £6.95
Two Courses £10.95
Three Courses £14.95