

# SUNDAY MENU

## Starters

---

Homemade Soup of the Day 5.95

warm sourdough bread

Classic Prawn Cocktail 7.95

lettuce, cucumber, tomato, marie rose sauce, brown bread & butter

Goats Cheese in Serrano Ham 7.95

warm, on a bed of sun-dried tomato & olive salad, drizzled with balsamic syrup

Ham Hock, Honey & Mustard Terrine 7.25

piccalilli, toasted sourdough bread, dressed salad (gf available)

Stuffed Portobello Mushroom 7.25

with Yorkshire blue cheese, rocket & balsamic salad

Crispy Whitebait 6.25

lemon mayonnaise & dressed salad garnish

## Mains

---

Roast Topside of Beef 17.00

Honey Roast Ham 16.00

Roasted Belly Pork 16.00

stuffed & rolled with sausage meat accompanied with crackling & apple sauce

— All of our roast dinners are served with giant Yorkshire pudding, roast potatoes, seasonal vegetables & rich roast gravy (GF available) —

Roasted Cod Loin 19.00

tenderstem broccoli, pea & mint mash, roasted vine tomatoes & lemon butter sauce

Brisket of Beef Bourguignon 18.95

roasted brisket with pearl onions, mushrooms, bacon, garlic & carrots in a rich red wine sauce, with creamy mash potato

Spiced Roasted Vegetable Strudel (V) 15.95

with brie, garlic sautéed potatoes, seasonal vegetables & warm red pepper coulis

Chicken, Ham & Leek Pot Pie 15.00

handcut seasoned chips & seasonal greens

Full Allergen Information For All Dishes Available On Request