

Set Sunday Lunch

*Homemade soup of the day
served with a crusty roll*

*Homemade duck and Cointreau pate served with spiced fruit chutney
and crusty toasted bread*

*Wild mushroom and goat's cheese arancini
Wild mushrooms and goats cheese risotto balls coated in panko bread crumbs
served with fresh salad leaves and a balsamic reduction*

*Salt and pepper squid
Squid rings lightly coated in a salt and pepper crispy batter
sprinkled with fresh chilli and spring onions, served with aioli dip*

*Sticky bbq chicken wings
served with rocket leaves*

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Roast leg of pork, stuffing and chipolata sausage

Roast topside of beef with yorkshire puddings

Roast Staffordshire turkey, stuffing and chipolata sausage

*Chicken breast stuffed with cherry tomato, basil and buffalo mozzarella
wrapped in bacon and served on a balsamic reduction.*

Cajun blackened salmon fillet served with salsa verde (£2 supplement)

Smoked aubergine, lemon and apricot tagine

*Cherry tomato, asparagus, pesto and mozzarella tartlet
Roasted cherry tomatoes and asparagus encased in puff pastry, drizzled
with green pesto and topped with melted mozzarella.*

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Alabama chocolate fudge cake

Homemade spotted dick and custard

Homemade Summer berry trifle

Homemade individual fruits of the forest cheesecake

Homemade chefs citrus lemon tart

£16.95 2 courses

£19.95 3 courses